



Southern Apricot Glazed Ham Meatballs

Sweet 'n smoky barbecue seasoned meatballs with a tropical flavor

1/2 cup graham cracker crumbs
1/2 cup pitted dried apricot halves
1 egg, beaten
2 Tablespoons unsweetened pineapple juice
2 teaspoons sweet/smoky seasoning rub or BBQ seasoning
8 ounces ground cooked ham
8 ounces ground pork
1 (8 ounce) jar apricot preserves
1/3 cup unsweetened pineapple juice
1 Tablespoon cider vinegar
1/2 teaspoon ground ginger
Carolina Barbeque Sauce as desired
Garnish celery leaves as desired

- Preheat oven to 350 degrees F. Lightly grease 12 inch round baking dish.
- In food processor, process graham crackers into 1/2 cup. Remove to medium sized bowl; set aside.

- Process apricot halves until fine chopped in food processor; remove; set aside.
- **For meatballs**, in a medium sized bowl with graham cracker crumbs, add egg, 2 Tablespoons pineapple juice, and barbecue seasoning; mix to combine. Add ham, pork, and reserved apricots; mix well. Shape into 24 meatballs.
- **Prepare the Glaze:** In a small bowl, stir together apricot preserves, 1/2 cup pineapple juice, vinegar, and ginger until combined.
- Arrange meatballs in a single layer in 12-inch baking dish. Bake uncovered about 20 minutes or until lightly browned. Drain off any excess juices; remove from oven.
- Turn the meatballs over; spoon glaze over the meatballs. Return to the oven; bake in 350 degrees F oven for about 15 minutes or until meatballs are glazed and cooked to 165 degrees F.
- **Serve warm** with apricot glaze or drizzle very lightly with a touch of Carolina Barbeque sauce. Garnish serving plate with celery leaves and serve with decorative toothpicks. Yield: 24 meatballs

Cook's Note: If the barbecue seasoning doesn't include salt, add about 1/4 teaspoon salt or as desired.

About the Recipe: This party recipe combines the flavor of ground pork and smoky ham, adding a sweet touch of apricots and pineapple juice. A touch of barbecue seasoning intensifies the grilled flavor that all of us just love. Garnish with a few green celery leaves and serve with some fancy toothpicks,

Cocktail Pairing: *Sweet Tea Sour*, p. 252, *Every Cocktail Has a Twist*