

## Bloody Mary Meatballs

These party meatballs are the perfect make ahead appetizer for easy and fun entertaining! The featured Harissa as your secret ingredient adds the wow factor to these festive and fun meatballs!



1 medium onion  
3 garlic cloves  
½ cup seasoned bread crumbs  
½ cup Harissa Sauce  
½ cup parsley, minced  
½ cup parmesan grated cheese  
1 teaspoon water  
1 teaspoon salt  
1 teaspoon ground pepper  
1 lb ground round beef or turkey  
1 jar marinara sauce

Garnish: minced parsley & grated parmesan

Preheat oven to broil. Line baking sheet with foil and spray lightly with oil.

Place onion, garlic, breadcrumbs, Harissa Sauce, parsley, parmesan, water, salt & pepper in a food processor. Pulse until minced and well combined.

Put mixture in a medium bowl and add ground beef or turkey and mix well. Shape into 1¼ inch meatballs. Broil on upper rack ten minutes and turn meatballs. Continue broiling for another ten minutes. Remove and heat meatballs in marinara sauce for 5 minutes before serving. Garnish with minced parsley and grated cheese.

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