

# BBQ TURKEY MEATBALL WITH CARAMELIZED ONION



## Ingredients:

|   |             |                                |
|---|-------------|--------------------------------|
| 1 | Small       | Onion, peeled and chopped fine |
| 1 | Tablespoon  | Butter                         |
| 1 | Pound       | Ground Turkey                  |
| 5 | Tablespoons | BBQ sauce, divided             |
| 2 | Cloves      | Garlic, minced fine            |
| ½ | Teaspoon    | Salt                           |
| ¼ | Teaspoon    | Black Pepper                   |
| 1 | Cup         | Sweet Baby Ray's BBQ Sauce     |

## Directions:

1. Saute onion in butter over medium low heat, stirring often until onion is translucent and beginning to brown. Add minced garlic and cook 1 to 2 minutes. Stir in 3 tablespoons BBQ sauce and cook another 2 to 3 minutes.
2. Combine ground turkey, onion mixture, remaining 2 tablespoons of BBQ sauce, salt and pepper. Form into meatballs.
3. Bake in a 350° oven for about 20-22 minutes, or until an internal temperature of 165° is reached. Transfer to a bowl and toss with Sweet Baby Ray's. Arrange on a serving platter, or keep warm in a crock pot.