

# BUFFALO BLEU CHEESE MEATBALLS



## Ingredients:

|   |          |                                       |
|---|----------|---------------------------------------|
| 1 | Pound    | 90/10 Ground Beef                     |
| ½ | Cup      | Bleu Cheese Crumbles                  |
| ¼ | Cup      | Sriracha (or your favorite hot sauce) |
| ½ | Teaspoon | Salt                                  |
| ¼ | Teaspoon | Black Pepper                          |
| 1 | Stalk    | Celery, chopped fine                  |

## Directions:

1. Combine all the ingredients and form into meatballs. Arrange on cookie sheet and bake in 350° oven for 20-22 minutes or until an internal temperature of 165° is reached.

## If desired serve with a Honey-Sriracha dipping sauce:

|   |     |            |
|---|-----|------------|
| ¼ | Cup | Mayonnaise |
| ¼ | Cup | Sour Cream |
| ¼ | Cup | Sriracha   |
| ¼ | Cup | Honey      |

Whisk together all ingredients until smooth and creamy. Chill until served.