

CAFE THOMPSON RECIPE

MEATBALLS IN HUCKLEBERRY BBQ SAUCE

BBQ meatballs are packed with flavor and smothered with a savory and sweet homemade BBQ sauce with a touch of heat and tanginess. Utterly delicious and super addicting. Meatballs are one of the most enjoyable treats of all time.

SERVES 8

INGREDIENTS

- 1 pound ground beef, thawed
- 3 teaspoons Montana Mex Sweet Seasoning
- 2 teaspoons Montana Mex Jalapeño Seasoning
- 2 teaspoons Montana Mex Mild Chile Seasoning
- 2 tablespoons fresh thyme leaves, roughly chopped
- 3 tablespoons Montana Mex Avocado Oil
- 1/2 teaspoons fresh cracked peppercorn
- 1 cup Montana Mex Sweet & Spicy BBQ Sauce
- 2 tablespoons huckleberry jam



DIRECTIONS

In a bowl, season the beef evenly with all 3 Montana Mex seasonings, 2 tablespoons thyme leaves and pepper. Drizzle with 2 tablespoons of avocado oil and use your hands to mix all of the ingredients until well combined. Be careful to not overmix as it will result in a tough meatball. Form into spoon-sized meatballs, approximately 20.

Heat up a cast-iron pan or heavy-bottomed frying pan on medium-high heat. Add enough Montana Mex Avocado to coat the pan evenly. Add half of the meatballs. Pan fry for 3 to 4 minutes, turning them every 30 seconds or so to ensure even browning on all sides. Remove the first batch to a side plate and cover loosely with foil.

Repeat the same method for the remaining meatballs.

In the same pan, reduce the heat to medium and add the Montana Mex BBQ sauce and the huckleberry jam. Stir the sauce and encourage any browned bits stuck to the pan from the fried meatballs to marry into the warming glaze. Adjust the heat down so the sauce simmers, and then stir occasionally until the sauce thickens into more of a glaze.

To finish the dish, return the meatballs to the pan to gently warm them, spooning them around in the glaze until evenly coated. For saucier meatballs, these are ready to be served. For stickier meatballs, turn the heat up and reduce the glaze until the meatball sauce action looks just right to suit your preference.

Side dishes

Cornbread
Mashed Potatoes

