



ISLAND MEATBALLS

— SERVES: 4-6 • PREP TIME: 30 MINS • COOK TIME: 30 MINS —

INGREDIENTS:

MEETBALLS:

- 1 pound ground beef
- ½ cup King's Hawaiian® bread crumbs (dried King's Hawaiian® Original Hawaiian Sweet Rolls, pulsed in food processor to make crumbs)
- 2 eggs
- ½ cup rolled oats, old fashioned
- 1 ⅓ cup King's Hawaiian® Original Sweet Pineapple BBQ Sauce
- 1 teaspoon garlic salt
- 1 teaspoon coriander

SAUCE:

- 6 King's Hawaiian Original Hawaiian Sweet Rolls, cut into 1-inch cubes
- 1 cup King's Hawaiian® Original Sweet Pineapple BBQ sauce
- 1 tablespoon prepared horseradish sauce

PREPARATION:

MEETBALL PREPARATION:

STEP 1

Preheat oven 375°.

STEP 2

In a large bowl, combine beef, bread crumbs, eggs, oatmeal, ⅓ cup King's Hawaiian BBQ sauce, salt and coriander.

STEP 3

Using a tablespoon measure, create balls of mixture and place onto baking sheets.

STEP 4

Bake at 375° for 20 minutes.

SAUCE PREPARATION:

STEP 5

In a small saucepan, stir together pineapple, King's Hawaiian BBQ sauce and prepared horseradish.

STEP 6

Heat and pour over cooked meatballs. Serve warm and serve over rice pilaf.

