

BUFFALO & BLUE CHEESE MEATBALLS WITH SWEET MOLASSES GLAZE



1 lb. Comanche Buffalo Ground Meat

3 oz. Blue Cheese Crumbles

1 shallot, finely diced

2 oz chopped Parsley

½ tsp. Kosher Salt

1 tsp. Black Pepper

- 1. Combine all ingredients by hand in a large mixing bowl until all ingredients are blended together.**
- 2. Divide meat into 2 oz. portion sizes, yielding about 10-12 meatballs.**
- 3. Roll the buffalo meat mixture in your hands until round.**
- 4. Place on cooking sheet and bake in oven for 10-12 minutes in 350 degree oven.**
- 5. Place on serving tray with toothpicks and finished with Sweet Molasses Glaze.**

SWEET MOLASSES GLAZE

Makes about 3/4 cup

1/4 cup Karo dark corn syrup

1/4 cup ketchup

1/4 cup brown sugar

1/4 cup apple cider vinegar

1. Combine all the ingredients in a large stockpot and cook over medium-high heat.
2. Reduce the liquid until it becomes thick enough to coat the back of a spoon.
3. Remove from the heat and strain through a fine mesh strainer.