

Jalapeño Turkey Meatballs

Ingredients

1 Lb. GROUND TURKEY

3 Tbsp. curry powder

1 Whole egg

½ Cup chopped onions

¼ Cup dry plain bread crumbs

2 Tbsp. soy sauce

1 Tbsp. minced garlic

1 Tbsp. red bell peppers, dried

½ Tsp. black pepper

1 Jar Jalapeño pepper jelly

1 Tsp. butter

Directions

In bowl, combine all the ingredients except jelly and butter. Shape into meatballs.

Place on cookie sheet and bake at 350 degrees till done (about 30 minutes, depending on size of meatball).

In a separate large bowl, combine orange marmalade and chutney; add the cooled curry/oil mixture and mix well. Blend in the sour cream, mayo, salt and pepper until well mixed.

In a small sauce pan melt the butter on low heat and then add the jelly. Stir until the jelly has turned to a liquid.

Place meatballs in a slow cooker and pour the jelly mixture over them. Serve.

Yield 18-25 meatballs

