BBQ Meatballs

2 T. Onion, chopped fine
2 T. Celery, chopped fine
2 lb. 12 oz. Lean ground turkey
1 1/4 tsp. Salt
3/4 tsp. Black pepper, ground fine
2 Eggs
1 tsp. Worcestershire sauce
1 1/4 tsp. Kitchen Bouquet
3 T. Bread crumbs, fine
3/4 tsp. Garlic powder
2 c. 3 T. Sweet Baby Ray BBQ sauce

METHOD OF PREPARATION:

1. Place the onions and celery in the food chopper and chop fine.
2. Combine meat, chopped onion and celery, salt, pepper, egg, bread crumbs, Worcestershire sauce, Kitchen Bouquet, and garlic powder. Shape mixture into 1 1/2 T. size balls. Arrange onto a large sheet pan. Bake at 325 F for about 15 minutes. Transfer the meatballs into a chafing dish or slow cooker.
3. Heat BBQ sauce in a pan, until bubbling. Cover the meatballs with BBQ sauce and serve!

SERVES: 40 meatballs

NUTRITION: 80 Calories, 3 g Fat, 1 g Saturated Fat, 40 mg Cholesterol, 180 mg Sodium, 7 g Carbohydrate, 0 g Dietary Fiber, 6 g Protein

ALLERGENS: Eggs, Fish, Wheat, Soybeans, Gluten