

## RECIPES FROM THE AXE WOMEN LOGGERS OF MAINE



### Slow Cooker Axe-Kickin' Meatballs

This is our easy to make and delicious "axe-kickin" take on a slow cooker meatball recipe using our [Farmhouse Ale Garlic Serrano Hot Sauce](#) ! These meatballs have the perfect "kick" to make them the big hit at any party, potluck or backyard barbecue...and with just the right amount of "sweet" & "heat", they'll quickly become your "Go To Dish" for comfort food or when entertaining!

### Ingredients:

- 1/2 cup [Axe-Kickin' Farmhouse Ale Garlic Serrano Hot Sauce](#)
- 1 cup honey
- 3 tbs butter, cut into small squares!
- Roughly 24 oz package of meatballs (store bought or homemade)

### Instructions:

- Mix honey & Axe-Kickin' Farmhouse Ale Garlic Serrano Hot Sauce in small bowl until completely combined, set aside
- Place butter into slow cooker
- Add meatballs to slow cooker and pour honey & hot sauce mixture over them
- Cook on HIGH for 3 hours, stirring occasionally until thoroughly cooked

Serve as an appetizer or hor d'oeuvres!

SCAN HERE FOR OUR FULL LINE OF AXE-KICKIN' SAUCES, SALSAS, CONDIMENTS & SPICES!

