JERK MEATBALLS (OVEN-BAKE RECIPE)
(Serves 4-6 people)

1 lb (80%) Ground Beef
½ C Bread Crumbs
¼ C Milk
1 ea Onion, finely chopped
1 ea Egg
Seasoning Salt and Pepper (light, ½ tsp each)
½ C Jerk Kings’ Marinade (add more for heat)

- Heat oven to 400F.
- Line a 13 x 9 pan with foil, spray with cooking spray;
- In large bowl, mix all ingredients. Shape mixture into 1” meatballs and place 1” apart on pan;
- Bake uncovered 18-22 minutes or until internal temperature reaches 160-165F;
- Pull from oven, let rest for a few minutes;
- Place on tray, serve with our Jerk Sauce AND Jerk Ranch-Style Dipping Sauce – amazing!

CREATE OUR JERK RANCH-STYLE DIPPING SAUCE FOR YOUR JERK MEATBALLS:
½ C MAYO 1 tsp SALT
½ C SOUR CREAM 1 tsp BLACK PEPPER
¼ C JERK MARINADE 1 TBSP GRANULATED SUGAR
½ LIME, SQUEEZED COMBINE ALL. WHISK WELL. ENJOY with your wings!