**Turkey Meatballs with Maple Bourbon BBQ Sauce**

**Yield 28-30 meatballs**

Ingredients

1 # Ground Lean Turkey

3/4 cup onions small diced

2 garlic cloves minced

1 AA Egg

1 tbs. chopped fresh sage

1 tbs. chopped fresh thyme

½ tbs. chopped Fresh oregano

½ cup bread crumbs

2 tsp. Salt

1 tsp ground black Pepper

A pinch of cayenne pepper (optional)

1 small red Bell Pepper, fine diced

1 Yellow Bell Pepper, fine diced

Procedures:

1. Combine the turkey, onions, garlic, egg, herbs, bread crumbs, and seasoning.
2. Mix all the ingredients. Shape meatballs into 1 oz. portions.
3. Place meatballs on a sprayed wax paper or foil and space them 1 ‘’ apart.
4. Bake for 20 minutes until browned or internal temperature reads 165 degrees for 15 seconds.
5. Serve on tray with maple bourbon sauce and garnish with red and yellow bell peppers and serve.

**Maple Bourbon BBQ Sauce**

1 Cup Your favorite BBQ Sauce

1 oz. maple syrup

¼ cup bourbon

Procedure:

1. Combine all of the ingredients in a sauce pot and whisk all the ingredients.
2. Bring to a low to medium heat. Simmer for 10-20 minutes until everything is combined and has reached sauce consistency. Stir periodically so the sauce does not burn.

**Mini Baked Brie**

**Yield 1 dozen**

Ingredients:

1 (8 oz.) Wheel semi-ripe Brie, cut into 1’’ circles and freeze for 20-30 minutes

2 sheets puff pastry

1 large Egg

¼ cup of orange marmalade or your favorite jam, preserve, or marmalade

1 sheet parchment paper or wax paper

1 ea. Pan spray

Round cutter molds

Procedures:

1. Heat oven at 400 degrees Fahrenheit.
2. Cut brie into 1’’ circles and place into the freezer for 30 minutes until firm.
3. Roll puff pastry on a floured surface and cut a 3’’ circle
4. Place brie in the center of circle and lift pastry up over the cheese putting pleats in even intervals. Leave an opening in the center where the brie is exposed.
5. Place on a cookie pan or half sheet pan with parchment paper or wax paper on the bottom. Lightly spray the bottom of pan with pan spray. Place pastries on pan.
6. Brush the pastry with the egg wash.
7. Bake for 10-20 minutes until golden brown.
8. Once slightly cooled spoon 1 teaspoon of marmalade into the center of each pastry.