



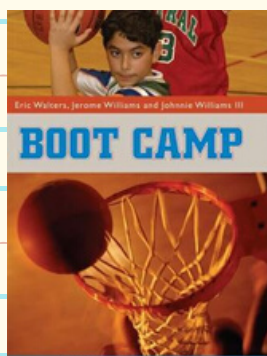
BBQ Meatballs

SPORTS FICTION



Ms. Robin's Tasting Notes:

This recipe is inspired by
Boot Camp by Eric Walters.



About the Book:

Nick, Kia, and Jamal quickly realize they aren't signed up for a typical hoop camp. A summer of basketball bootcamp teaches them the importance of teamwork.

Genre: Sports Fiction:

In sports fiction athletics are a central theme, usually requiring the main character or team to overcome a series of physical and mental challenges to succeed.

Book-Recipe Connection:

Game day is here! Get ready by making this simple snack to enjoy.

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BBQ Meatballs

Makes: 4 dozen

Total time: 50 minutes



"I found this recipe on
www.tasteofhome.com!"

-Ms. Robin



Ingredients

- 1 egg, lightly beaten
- 1 can (5 oz.) evaporated milk
- 1 cup quick-cooking oats
- 1/2 cup finely chopped onions
- 1 tsp. salt
- 1 tsp. chilli powder
- 1/4 tsp. garlic powder
- 1/4 tsp. ground pepper
- 1-1/2 lbs. ground beef

Sauce:

- 1 cup ketchup
- 3/4 cup packed brown sugar
- 1/4 cup chopped onion
- 1/2 tsp. Liquid Smoke (optional)
- 1/4 tsp. garlic powder

Directions

In a large bowl, combine the first eight ingredients. Crumble beef over mixture and mix well. Shape into 1-in. balls. Place meatballs on a greased rack in a shallow baking pan. Bake, uncovered, at 350° for 18-20 minutes or until meat is no longer pink; drain.

Meanwhile, combine the sauce ingredients in a saucepan. Bring to a boil. Reduce heat and simmer for 2 minutes, stirring frequently. Pour over meatballs. Bake 10-12 minutes longer.

To read [Boot Camp](#) by Eric Walters, log in to your account on the library catalog and click [TumbleBooks](#).

Send us your favorite Sports Fiction reads and your Genre Tasting photos at library@townofjaffrey.com, and we'll share them in our Genre Tasting-to-Go album on Facebook.