

## Texas Brew Spicy Cheddar Meat-TA-balls Appetizer

Tired of those same old slow cooker meatball recipes. Lookin' for something new for Game Day. If so ***Texas Brew Spicy Cheddar Meat-TA-balls*** are just what you're looking for to spice things up a bit. Scrumptious meatballs in creamy, cheesy gravy are sure to please everyone. Recipe by Brenda Craig, [www.texasbrewrecipes.com](http://www.texasbrewrecipes.com). Like us on [Facebook](#) and share some Texas Brew Salsa Love.



### Ingredients:

*Texas Brew Honey Roasted Chipotle Salsa, Mild or Medium Heat*

1 lb. frozen or homemade meatballs

Water

1 cup condensed aged cheddar cheese sauce, Velveeta or aged cheddar cheese spread (love cheese, then add to taste)

- Cook meatballs in a flat pan or skillet (do not stack) in enough half Texas Brew Honey Roasted Chipotle Salsa and half water to cover at least 3/4 of the meatballs.
- Simmer till done. Transfer meatballs to a slow cooker.
- Add cheddar nacho sauce, cheddar cheese spread or Velveeta to the remaining liquid. Simmer on low until cheese is melted while stirring gently. Add to Crockpot.
- Simmer approximately 30 minutes or until gravy is at desired thickness. You may add more water or salsa when gravy needs to be thinned.

**Serving Suggestions** Serve with tortilla chips or rolled in a hot flour/corn tortilla with guacamole, sour cream, **Pica De Gallo**, and cilantro for an entirely unique flavor.

**Suggestion:** Excellent recipe to make the day before. You can add more *Texas Brew Honey Roasted Chipotle Salsa* if you desire a richer, browner gravy. Using *Texas Brew Honey Roasted Chipotle Salsa, Mild* for this recipe makes for nice mellow flavor sure to please everyone. One 16 oz. jar of *Texas Brew Honey Roasted Chipotle Salsa* will do approx. 4 lbs. of meatballs.

**Tips:** If doing large quantities, the larger and flatter the pan the better. Electric skillets and roasters work well. You can always transfer to a Crockpot if desired. If making large batches, just follow the ½ water to ½ salsa rule. Add cheese to taste. I love to make mine with more gravy and pour on chips. If using homemade meatballs it is preferable to brown them before adding *Texas Brew Honey Roasted Chipotle Salsa* to prevent breakage. Once meatballs are browned, follow previous instructions.

### **Pica De Gallo**

4 tomatoes  
½ medium red onion, finely chopped  
3 jalapeno peppers, finely chopped  
½ tsp. garlic, finely chopped  
½ tsp. cumin  
1 cup cilantro, chopped  
½ **tsp.** black pepper (optional)  
1 Tbsp. fresh lime juice

Combine all ingredients in a medium bowl.

Let stand one hour for best flavor before serving.