**Brown Sugar BBQ Meatballs (Betty Crocker)**

Meatballs:                                                       Sauce:

1 ½ lb. ground beef                                         ½ cup brown sugar

½ cup panko bread crumbs                            ½ cup BBQ sauce

½ cup parmesan cheese                                 1 tsp. chili flakes (or to taste)

1 egg

2 cloves garlic, minced                                   Chive, for garnish

Salt and pepper

Mix all meatball ingredients together and form into 1” balls.

Heat a large frying pan with a little oil and gently, one by one, add in the meatballs.  After they cook for about 4 minutes, flip the meatballs and cook for an additional 4 minutes.  Once they’re cooked on the outside, they should be a little less delicate.  Making sure none are stuck to the bottom, start tossing them in the pan a little more to cook them evenly.  Drain most of the fat, leaving a few tablespoons worth in the pan.

Add 2 tbsp. of water to deglaze the pan, scraping up any stuck on pieces.  Add the brown sugar, adding a little more water if it looks too dry.  It should start to bubble and look like dark caramel.

Remove from heat and add the BBQ sauce.  Stir well.  Serve and top with chives.