**Honey-Garlic Glazed Meatballs**

Meatballs:                                                                   Sauce:

1 egg                                                                           2 cloves garlic, minced

¼ cup plus 2 tbsp. milk                                   1 tbsp. butter

½ cup dry bread crumbs                                          ½ cup plus 2 tbsp. ketchup

¼ cup finely chopped onion                                     ¼ cup honey

1 tsp. salt                                                                     2 tbsp. soy sauce

1 lb. ground beef

1. In a large bowl, combine egg and milk.  Add the bread crumbs, onion, and salt.  Crumble beef over mixture and mix well.  Shape into 1-inch balls.  Place on parchment paper lined 15”x10”x1” baking sheet.  Bake, uncovered, at 400\*F for 12-15 minutes or until meat is no longer pink.

2. While meatballs are baking, prepare sauce.  In a large saucepan, saute garlic in butter until tender.  Stir in the ketchup, honey, and soy sauce.  Bring to a boil.  Reduce heat; cover and simmer for 5 minutes.  Drain meatballs; add to sauce.  Carefully stir to evenly coat.  Cook for 5-10 minutes.