

# // MEATBALLS WITH PINEAPPLE RUM KETCHUP

*The*  
**KRAKEN**<sup>™</sup>  
BLACK SPICED  
RUM



## INGREDIENTS

### Meatballs

- 2 pounds ground beef (80/20)
- 2 eggs
- 1 cup saltine crackers crushed
- 1/3 cup cooked minced onion
- 1/3 cup milk
- 1 tsp salt
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp Chili powder
- 1/4 teaspoon pepper

### Pineapple Rum Ketchup

- 1/2 cup ketchup
- 1/2 cup packed dark brown sugar
- 1/2 cup pineapple juice
- 2 oz The Kraken® 94-Proof
- 2 tablespoons red wine vinegar
- 2 tablespoons soy sauce
- 1 tablespoon Worcestershire sauce
- 1 1/2 teaspoon cornstarch
- 1/2 teaspoon salt

## DIRECTIONS

1. Preheat the oven to 400°F. Line a baking sheet with foil or parchment paper for easy cleanup. Top with a baking rack and spray with cooking spray; set aside.
2. Add eggs to a large mixing bowl and gently whisk. Add all remaining meatball ingredients then mix until well combined.
3. Scoop 2 tablespoons of meat mixture to roll into meatballs.
4. Place meatballs onto the prepared baking sheet without touching.
5. Bake at 400°F for 20 minutes or until cooked through.
6. Meanwhile, whisk all of the Pineapple Rum Ketchup ingredients together in a very large skillet off heat.
7. Once combined, bring to a simmer, stirring constantly, until thickened, about 3-5 minutes.
8. Add The baked meatballs to the sauce and stir to evenly coat. Transfer meatballs to a serving dish, garnish with cilantro.