

# Barbeque Chicken Meatballs

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*This is a twist on the traditional meatball, same fun shape but deliciously different flavors. Serve made into sandwiches or with traditional BBQ sides like coleslaw and macaroni and cheese. Makes 12 meatballs.*

## Ingredients:

1 pound ground chicken  
1 egg  
1/4 cup breadcrumbs  
1/4 cup minced onions  
1 teaspoon salt  
1 teaspoon pepper  
1 teaspoon paprika  
1 teaspoon brown sugar  
1/2 teaspoon chili powder  
1/4 teaspoon ground cumin  
1/4 teaspoon dry mustard  
1/4 teaspoon celery salt  
3 cups barbecue sauce

## Directions:

1. Preheat oven to broil.
2. In a large bowl combine all the ingredients except the barbecue sauce.
3. Loosely form into 1 inch size balls, do not pack tightly or they will be tough.
4. Place in a baking dish in one layer and broil until browned, about 8 minutes.
5. Turn the oven down to 300F. Pour the barbecue sauce over and continue cooking until cooked through, about 10 minutes.
6. Serve hot.

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