

Garlic Rosemary Balsamic Meatballs (Crowd Favorites, Easy Entertaining)



- 2 tsp. Halladay's Roasted Garlic & Rosemary Seasoning
- 3 Tbsp. hot water
- 1 lb. ground beef
- 1 egg
- 1/4 cup of bread crumbs
- 1/8 tsp of salt
- 2 Tbsp. olive oil
- 1/2 cup of balsamic vinegar

Add Halladay's Seasoning to hot water and let hydrate for several minutes. Combine the hydrated seasoning with the ground beef, egg and breadcrumbs. Form into desired sized meatballs.

Heat the olive oil in a skillet over medium/high heat. Brown the meatballs on all sides, until the meatballs are about half cooked through. Add balsamic vinegar to the meatballs and cook on med/high heat until the meatballs are caramelized and cooked through.