

Hawaiian Meatballs

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Ingredients:

16 oz of pineapple chunks in juice, undrained.

½ cup of red or green bell pepper, chopped.

1 teaspoon of fresh ginger root, chopped.

1 lb of ground fresh turkey.

½ cup of green onion slices.

½ cup of plain dry breadcrumbs.

½ teaspoon of salt.

1 cup of teriyaki sauce.

Directions:

Preheat your oven to 400°F (205°C).

Drain the pineapple chunks, reserving their juice; set aside.

In a 2-quart batter bowl, combine ¼ cup of the pineapple juice, chopped bell pepper, chopped ginger root, ground turkey, sliced green onion, breadcrumbs and salt; mix thoroughly.

Using a small scoop, shape the mixture into balls, then place them in a deep dish baker.

Pour teriyaki sauce over meatballs; mix lightly to coat meatballs evenly.

Bake for 30 minutes.

Place 1 piece of pineapple on each party pick.

Add meatball and serve.