

It's already December. Can you believe it?

Dear

I've set aside Jan. _____ especially for you. I'm looking forward to pampering YOU after the busy holiday season! We'll plan the recipes for your Show as we get closer to the date. In the meantime, enjoy this recipe during your upcoming celebrations!

Successful Show Tip!

While visiting family and friends during the holidays, ask them to set aside Jan. [date] for our upcoming Cooking Show.

The more guests you have at your Show, the more FREE and DISCOUNTED products for you! Enjoy the season and I'll be in touch.

Feel free to contact me over the holidays for more entertaining and gift ideas.

Chili-Lime Meatballs

This party standard gets a new spin with a Thai-inspired glaze.

Glaze

- ½ cup (125 mL) teriyaki baste and glaze
- 2 tbsp (30 mL) lime juice
- 2 tsp (10 mL) Thai red curry paste
- 2 garlic cloves, pressed

Meatballs

- 1 lb (450 g) 85% lean ground beef
- ¼ cup (50 mL) plain dried bread crumbs
- 1 egg
- 2 tbsp (30 mL) **Asian Seasoning Mix**
- 2 tsp (10 mL) Thai red curry paste
- 2 green onions, sliced
- Lime wedges (optional)

1. Whisk together baste and glaze, lime juice, curry paste and garlic pressed with **Garlic Press** in **Small Batter Bowl**.
2. Combine beef, bread crumbs, egg, seasoning mix and curry paste in **Classic Batter Bowl**; mix well. Using level **Small Scoop**, form beef mixture into 40 meatballs. Place meatballs in (**12-in./30-cm**) **Skillet**; cook over medium-high heat 8-10 minutes or until browned, turning frequently. Remove Skillet from heat.
3. Pour glaze into Skillet; stir meatballs to coat. Place meatballs onto serving platter and top with green onions. Serve with lime wedges, if desired.

Yield: 20 servings

U.S. Nutrients per serving (2 meatballs and about 2 tsp/10 mL sauce):

Calories 70, Total Fat 3.5 g, Saturated Fat 1.5 g, Cholesterol 25 mg, Carbohydrate 4 g, Protein 5 g, Sodium 200 mg, Fiber 0 g

**The Pampered Chef**[®]
discover the chef in you™

