

DOT'S MEATBALLS

INGREDIENTS:



- 1 lb 80/20 Hamburger
- 1 lb Italian Sausage
- 1 Cup of Dot's Pretzels
- 1/4 Cup Grated Carrot
- 1/4 Cup Grated onion
- 1/4 Cup Grated Parmesan Cheese
- 1 Egg
- 1/4 Tsp Black Pepper
- 1/4 Tsp Garlic Salt

DIRECTIONS:

Crush the pretzels into small pieces, add milk, carrots, onion, egg, cheese, pepper and garlic salt and let set in the fridge for a half hour. Add meat and sausage (do not over mix, this will make the meatball tough). Let mixture set for another half hour in fridge.

Form into the size of meat ball you desire. Brown on each side and finish in a 350° oven until done. (Depending on the size of your meatball) about 15-20 minutes. Serve on the side of pasta or in a sandwich or just as an party snack. Use the Dot's Pretzel as 'tooth picks' and your guest will be amazingly suprised!

This recipe can be used to make a delicious meatloaf or gourmet hamburger patty topped with marinara sauce, basil and mozzarella.



DOT'S SNACK MIX

INGREDIENTS:



- 4 Cups of Dot's pretzels
- 4 Cups of Shredded Wheat Cereal
- 2 Cups of Cheese Crackers
- 2 Cups Crushed Tortilla Chip
- 1 Cup of your Favorite Nuts
- 1/2 Cup Melted Butter
- 1 TSB Garlic Salt
- 1 TSB Ranch Salad Dressing mix
- 1 TSB Parmesan Cheese

DIRECTIONS:

Combine melted butter with garlic salt, ranch mix and cheese. Pour over shredded wheat and toss to coat.

Bake in a 350° over for 10-15 minutes until butter is baked into cereal. Stir every 5 minutes. Toss with the rest of the ingredients and enjoy!! You can add whatever you like to this Snack Mix – just don't for get the Dot's Pretzels.



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