

# Chicken Meatballs with Muscadine Glaze



## INGREDIENTS:

### for muscadine glaze

2 cups muscadines  
1 cup water  
1 tsp. orange zest  
3 Tbsps. fresh orange juice

### for chicken meatballs

1 lb. ground chicken  
¼ cup scallions, finely chopped  
1 clove garlic, minced  
1 tsp. salt  
½ tsp. Pepper  
1 egg  
2 Tbsps. Georgia Olive Oil  
½ to ¾ cup Bread Crumbs

## DIRECTIONS:

Wash muscadines. Combine muscadines with water in a small pot. Bring to a boil, then lower to simmer, covered. Cook until skins burst and mixture starts to thicken, about 10 to 15 minutes. Strain seeds and skins out. Return to pot.

Add orange juice and zest. Bring to a boil, then lower to simmer. Cook until thick enough to coat a spoon, about 10 minutes.

Preheat oven to 400 degrees.

Combine all ingredients for chicken meatballs in a bowl. Scoop or spoon 1 teaspoon of chicken mixture and roll into a ball. Repeat with all of the chicken. Place on a baking sheet and bake about 10 minutes. Internal temperature should be 170 degrees.

Put into a bowl and toss with muscadine glaze. Serve as hors d'oeuvres with toothpicks or serve for dinner with rice and a vegetable.

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