



Meatball Canapes

Prep: 15 minutes

Cook: 10 minutes • Serves: 8

- 1 bag SIMEK'S Original Meatballs
- 2 apples, cut into small triangle chunks
- 1 wheel of Brie cheese
- ½ cup unsalted butter
- ⅓ cup maple syrup
- 2 tablespoons packed brown sugar
- 1 cup chopped pecans
- 1 box crackers

1. Prepare glaze: Melt butter in pan over medium heat. Once fully melted, add maple syrup, chopped pecans and brown sugar. Bring to boil, stirring regularly and remove from heat. Set aside ¼ cup of glaze for apples.
2. In separate skillet, heat Meatballs 5–10 minutes until heated through. Once heated, cut Meatballs into halves and add glaze to skillet. Reduce heat and let simmer for 8-10 minutes on low.
3. While Meatballs and glaze are simmering, set oven to 350 degrees. De-rind Brie and cut into thin slices to fit onto cracker.
4. Remove Meatballs from heat.
5. Line baking sheet with parchment paper and place crackers topped with Brie slice 2 inches apart.
6. Lightly toss apples in ¼ cup glaze.
7. Place halved Meatballs cut side down on to Brie topped cracker. Garnish top of Meatball with lightly coated apple chunk.
8. Place assembled bites on cookie sheet into oven for 2-3 minutes.

***Recipe courtesy of Simek's**