



BIG RED

RECIPES OF THE WEEK

PRESENTED BY  Albertsons  SAFEWAY

TAILGATING KABOBS

Servings: 8 | Preparation Time: 15 minutes | Cook Time: 10 minutes



Ingredients:

- 1 lb O Organics® ground beef
- 3 Tbs minced diced onion
- 1/2 tsp O Organics® garlic powder
- 1/4 tsp kosher salt
- 1 Tbs Worcestershire sauce
- 16 small cheddar cheese cubes
- 16 dill pickle chips
- 16 cherry tomatoes (any color)
- Oil of choice (to brush grill)

Sauce:

- 1/4 cup light mayonnaise
- 1/4 cup plain Greek yogurt
- 1/4 dill pickle juice
- 3 Tbs O Organics® yellow mustard
- 1/2 tsp celery seed

Directions

1. Heat grill to medium-high and lightly brush with oil
2. In a medium bowl, add beef, dried onion, garlic powder and salt. Gently mix with hands until all ingredients are evenly incorporated. Shape into 16, 1-oz. meatballs, firmly packed.
3. Place meatballs on the grill. Cook for 3^{1/2} minutes on each side, turning once, or until desired doneness is reached. Remove from grill onto a plate. Sprinkle Worcestershire sauce over meatballs and let rest 5 minutes.
4. Combine all sauce ingredients in a small serving bowl.
5. To make the kabobs; carefully skewer one meatball, followed by a pickle, cheese cube, tomato, then another pickle, cheese cube and tomato. Add on a second meatball.
6. Serve kabobs immediately with sauce.

Service Size:

1 kabob (2 meatballs, 2 cheese cubes, 2 pickle chips, 2 cherry tomatoes) with 2 tablespoons sauce.

Pro Tips:

1. Waiting until meatballs are fully seared on the grill makes them easier to flip. Use a spatula to gently turn them over.
2. Make sauce the night before and store in the refrigerator. It gets one step out of the way, and the sauce tastes even better the next day!
3. Use stacker pickles instead of pickle chips to create a different-looking kabob. Weave stacker pickles on to skewer by folding it a few times.

