



DURKY MEATBALLS WITH DIP

HEAT LEVEL 🔥🔥🔥🔥

Delight in the unique and savory experience of our Durky Meatballs with Dip, where perfectly seasoned meatballs meet a flavorful dip, offering a delicious twist that promises to satisfy your taste buds with every bite.

15 Mins

6 Servings

INGREDIENTS

500 g lean beef mince
½ medium onion, peeled and finely chopped
2 slices white or brown bread
60 ml (¼ cup) Spur BBQ Sauce
30 ml (2 Tbsp) Spur Durky Sauce
5 ml (1 tsp) Spur Steakhouse Spice
15 ml (1 Tbsp) chopped fresh parsley or 5 ml (1 tsp) dried
Cooking oil, for frying

METHOD

- 1 Combine Spur BBQ Sauce and Spur Durky Sauce and soak the bread slices. Add to the remaining ingredients, except oil, and mix well. Shape into about 20 meatballs, then refrigerate for 30 minutes to firm up.
- 2 Heat oil in pan and fry meatballs in batches until golden brown. Drain on kitchen towel.
- 3 Serve with Spur Salad & French Fry Dressing or Spur Peri-Peri sauce.

VARIATIONS

- 1 For spicy meatballs: substitute Spur BBQ Sauce with Spur Peri-Peri Sauce.
- 2 For something different: add 1 apple, grated with peel.
- 3 For gourmet: add 15 sun-dried tomatoes, chopped, and 6 black or green olives, pitted and coarsely chopped.
- 4 Try with our Spicy Yoghurt dip

