



## **Glazed Vegetarian Meatballs**

### Meatballs:

1 can Loma Linda Vegetarian Burger  
1 1/2 cup seasoned bread crumbs  
2 tablespoons olive oil  
2 tablespoons Bragg liquid aminos or soy sauce  
1 teaspoon seasoned salt  
2 tablespoons nutritional yeast  
1/4 teaspoon ground winter savory

Directions: Preheat oven to 400 degrees. In a large mixing bowl combine meatball ingredients and mix well. Using one tablespoon of mixture, form into balls and place on a parchment paper lined cookie sheet. Bake 15 minutes. Turn meatballs over and bake another 15 minutes. Cover with glaze and bake 10 minutes.

### Glaze:

1 cup ketchup  
1/2 cup orange marmalade  
1 tablespoon Bragg liquid aminos or soy sauce

Directions: In small saucepan combine glaze ingredients. Simmer until thickened.

Makes about 40 meatballs.

Adapted from 3ABN recipes