

Firecracker Meatball Cupcakes

1lb Pork Sausage
1 tube of Crescent Dinner Rolls
4 diced green onions (green and white parts separated)
1/2 Jalapeno diced
1 tsp Dried Cilantro
1 1/2 tsp Dizzy Pig seasonings IPA Seasoning
(Or your favorite seasoning. We used this one because it has Citra Hops, lemon peel and spices with some heat which was perfect.)
1/2 Cup Buffalo Sauce
1/2 Cup Sweet Chili Sauce
1/4 Chopped Salted Peanuts

Heat Holland grill to 350-400 degrees.

Mix Pork, white parts of green onion, jalapeño, Dried Cilantro, and IPA Seasoning. Form into 1 inch balls, should make 12 total.

Roll crescent dough out to 8x13 rectangle, pinch together triangles, and cut into 12 squares. Press squares into muffin cups. The dough should be about 1/2 way up the sides.

Grill meatballs for 8 mins, flip, and grill for another 8mins. Take meatballs off and place directly into mixture of Buffalo Sauce and Chili Sauce combo. Stir until coated.

Place 1 meatball in each cup and pour extra sauce on top. Place muffin tin on grill and cook for 20mins or until golden on top.

Sprinkle chopped green onions and peanuts on top and dust with dried cilantro. Serve and enjoy!!

