

Buffalo Ranch Meatballs – Makes ~8 servings



Ingredients

- 1 cup buffalo sauce
- $\frac{2}{3}$ cup ranch dressing
- 2lbs ground meat – I used turkey!
- 2 eggs
- 2 medium stalks celery, minced
- 2 cloves garlic, minced
- 1 small onion, minced
- Salt and pepper to taste

Directions

1. Preheat oven to 425F.
2. Mix the buffalo sauce and ranch dressing together, set aside.
3. Combine the remaining ingredients in a mixing bowl and add about $\frac{1}{3}$ of a cup to $\frac{1}{2}$ a cup of the buffalo ranch mixture to it and mix until combined.
4. Roll into 1 inch balls and place on an oil sprayed baking sheet.
 - a. You may need two baking sheets depending on the size you have.
5. Bake for 17-20min.
6. Use the remaining sauce as garnish or for dipping.
7. Enjoy 😊