**Dr. Pepper Meatballs**

**FOR THE MEATBALLS**

1 lb. ground beef

1/4 c. bread crumbs

1 egg, lightly beaten

1/2 tsp. garlic powder

1/4 tsp. paprika

Kosher salt

Freshly ground black pepper

2 tsp. olive oil

Parsley, for garnish

**FOR THE SAUCE**

1 c. ketchup

1 can Dr. Pepper

1 tbsp. tomato paste

2 tsp. Worcestershire sauce

1/2 tsp. onion powder

Kosher salt

Freshly ground black pepper

1. In a large bowl, mix together beef, bread crumbs, egg, garlic powder, and paprika. Season with salt and pepper and mix until combined. Form into ping-pong ball–size meatballs.
2. In another large bowl, whisk together ketchup, Dr. Pepper, tomato paste, Worcestershire sauce, and onion powder. Season with salt and pepper.
3. In a large skillet over medium heat, heat oil. Add meatballs to the pan and brown on all sides. When meatballs are browned, add the sauce to the skillet and bring to a simmer. Let simmer, basting the meatballs sporadically with a spoon, until sauce has reduced by half and meatballs are cooked through, 8 to 10 minutes.
4. Garnish with parsley and serve over rice