

# Chili-Bacon Meatballs

*Publix Aprons*

## Servings: 8

*nonstick aluminum foil  
1/2 cup brown sugar  
1 1/2 tablespoons chili powder  
8 slices bacon  
24 (about 14 ounces) frozen Italian-style fully-cooked meatballs  
toothpicks*

Preheat the oven to 375 degrees.

Line a baking sheet with foil.

In a bowl, combine the brown sugar and chili powder.

Cut the bacon slices into three equal pieces. Wrap one bacon slice around each meatball and secure with a toothpick.

Roll each meatball in the sugar mixture until well coated. Place on the baking sheet.

Discard the remaining sugar mixture and wash hands.

Bake for 25 to 30 minutes or until the bacon is crisp and the meatballs are 165 degrees.

Let stand for 5 minutes to cool. Serve.

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Per Serving (excluding unknown items): 75 Calories; 3g Fat (39.1% calories from fat); 2g Protein; 10g Carbohydrate; trace Dietary Fiber; 5mg Cholesterol; 119mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Fat; 1/2 Other Carbohydrates.

Appetizers

## Per Serving Nutritional Analysis

<b>Calories (kcal):</b>	75	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	39.1%	<b>Vitamin B12 (mcg):</b>	.1mcg
<b>% Calories from Carbohydrates:</b>	50.0%	<b>Thiamin B1 (mg):</b>	trace
<b>% Calories from Protein:</b>	10.9%	<b>Riboflavin B2 (mg):</b>	trace

**Total Fat (g):** 3g  
**Saturated Fat (g):** 1g  
**Monounsaturated Fat (g):** 2g  
**Polyunsaturated Fat (g):** trace  
**Cholesterol (mg):** 5mg  
**Carbohydrate (g):** 10g  
**Dietary Fiber (g):** trace  
**Protein (g):** 2g  
**Sodium (mg):** 119mg  
**Potassium (mg):** 89mg  
**Calcium (mg):** 12mg  
**Iron (mg):** trace  
**Zinc (mg):** trace  
**Vitamin C (mg):** 3mg  
**Vitamin A (i.u.):** 491IU  
**Vitamin A (r.e.):** 49RE

**Folacin (mcg):** 2mcg  
**Niacin (mg):** 1mg  
**Caffeine (mg):** 0mg  
**Alcohol (kcal):** 0  
**% Refuse:** n n%

### Food Exchanges

**Grain (Starch):** 0  
**Lean Meat:** 1/2  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 1/2  
**Other Carbohydrates:** 1/2

## Nutrition Facts

Servings per Recipe: 8

### Amount Per Serving

**Calories** 75 Calories from Fat: 29

### % Daily Values\*

<b>Total Fat</b>	3g	5%
	Saturated Fat 1g	6%
<b>Cholesterol</b>	5mg	2%
<b>Sodium</b>	119mg	5%
<b>Total Carbohydrates</b>	10g	3%
	Dietary Fiber trace	2%
<b>Protein</b>	2g	
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<b>Vitamin A</b>		10%
<b>Vitamin C</b>		5%
<b>Calcium</b>		1%
<b>Iron</b>		3%

\* Percent Daily Values are based on a 2000 calorie diet.