



Cocktail Meatballs

INGREDIENTS

MEATBALLS

2 lbs. ground beef

2 eggs

1/3 cup catsup

2 tbsps. soy sauce

1 cup corn flake crumbs

1/3 cup dried parsley

2 tbsps. instant minced onion

1/2 tsp. garlic powder

1/4 tsp. pepper

SAUCE

1 lb. can jellied cranberry sauce

12 oz. bottle chili sauce

2 tbsps. firmly packed brown sugar

1 tbsp. lemon juice

DIRECTIONS

1. Meatballs: Combine eggs, catsup, soy sauce, corn flake crumbs, parsley, minced onion, garlic

powder, and pepper, mixing well. Add the ground beef and mix until the seasoning mixture is well incorporated with the beef. Use a small cookie scoop to start the forming of the meatballs. Roll into nice looking balls and place in shallow baking dish or pan. (Yield should be roughly 62 meatballs)

2. Sauce : Mash up the cranberry sauce in saucepan first as it smooths out faster. Add chili sauce, brown sugar and lemon juice. Cook until mixture is smooth and cranberry sauce melted.

3. Pour cranberry sauce mixture over meatballs and bake uncovered in 350 degree oven for 30 minutes.

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