

COCKTAIL MEATBALLS

Pam Downs

1 lb ground beef
1 lb ground pork
1 C bread crumbs
½ C grated onion (one small onion)
½ C fresh parsley, finely chopped
2 lg eggs
1 t kosher salt
¼ t black pepper

SWEET AND SOUR SAUCE

1 C grape jelly. I used Smuckers brand
1 ½ C barbecue sauce. I used Sweet Baby Rays brand
2 T chili garlic sauce

Meatballs

Mix all ingredients together. Do not over mix or your meatballs will be tough.

Line a baking sheet with aluminum foil, place cooling rack on top of foil and spray with cooking spray.

Use a 1 ½ inch melon baller to measure out the meatballs. Roll between damp hands to make a nice round meatball.

Bake at 450 degrees for 12-15 minutes.

Makes approx. 60 meatballs

Sweet and Sour Sauce

Combine all ingredients and place in a slow cooker. When sauce is hot, add your meatballs. Once meatballs are warmed through, serve.