

Tangy Cocktail Meatballs

If stuffing mix is unavailable, use croutons and lightly crush them with a rolling pin or the bottom of a mixing bowl.

- 1 beaten egg
- 1 10½-ounce can condensed French onion soup
- 2 cups herb-seasoned stuffing mix
- ½ teaspoon seasoned salt
- 2 pounds ground beef
- 1 cup salsa-style catsup or regular catsup
- 1 8-ounce can tomato sauce
- 1 cup water
- ½ cup packed brown sugar
- ¼ cup Worcestershire sauce
- ¼ cup vinegar
- 2 tablespoons quick-cooking tapioca

1 In a large bowl combine egg, soup, stuffing mix, and salt. Add ground beef; mix well. Shape into 1-inch meatballs. Place meatballs in a 15x10x1-inch baking pan. Bake in a 350° oven for 15 to 18 minutes or till done. Drain meatballs and transfer to a 3¼-, 4-, or 5-quart crockery cooker.

2 In a bowl combine catsup, tomato sauce, water, brown sugar, Worcestershire sauce, vinegar, and tapioca. Pour over meatballs; stir gently to coat.

3 Cover; cook on high-heat setting for 2 to 3 hours. Serve immediately or keep warm on low-heat setting up to 2 hours. Serve with toothpicks. Makes about 50 meatballs.

Per meatball: 58 calories, 4 g protein, 5 g carbohydrate, 3 g total fat (1 g saturated), 15 mg cholesterol, 191 mg sodium, 101 mg potassium

Great! Stayed together nicely

È some higher fat beef (½ + ½)

Office Christmas Party 2003

Excellent!! Office potluck 7/3/08

Evan loves it!

12 Great! Sandy's baby shower 7.20.09 @ office
Yum - Fran's happy dinner 2011

tasted good but
too friable
11/28/10 - Nevin's