

Appetizer

Peach Glazed Meatballs

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Preparation Time: 25 minutes

Cook time: 30 minutes

2 eggs , lightly beaten

1 can (8 oz) water chestnuts, drained and chopped

3/4 cup dry bread crumbs

1 tablespoon beef bouillon granules

1 1/2 pounds ground beef

1 jar (16 oz) peach preserves

1 bottle (12 oz) chili sauce

1 envelope onion soup mix

In a large bowl, combine the eggs, water chestnuts, bread crumbs and bouillon.

Crumble the beef over the mixture and mix well. Shape into 1-inch balls.

In a large skillet, cook the meatballs in batches until no longer pink. Drain.

Return all of the meatballs to the skillet.

In a small saucepan, combine the preserves, chili sauce and soup mix.

Cook over medium-low heat for 5 minutes.

Pour over the meatballs in the skillet.

Simmer, uncovered, for 10 minutes or until heated through.

Yield: 4 1/2 dozen

Per Serving (excluding unknown items): 2611 Calories; 188g Fat (65.4% calories from fat); 129g Protein; 95g Carbohydrate; 6g Dietary Fiber; 581mg Cholesterol; 5685mg Sodium. Exchanges: 5 1/2 Grain(Starch); 16 1/2 Lean Meat; 28 1/2 Fat; 1 Other Carbohydrates.