

Meatball Yummies

Sandra Rotstein

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*1 pound ground beef
1/3 cup dry bread crumbs
1 egg
2 tablespoons steak sauce
2 tablespoons oil
2 tablespoons brown sugar
2 tablespoons butter
1 jar (10 ounce) grape jelly
1 bottle chili sauce
1/3 cup steak sauce*

In a bowl, mix the ground beef, bread crumbs, egg, and two tablespoons of steak sauce. Mix well.

Shape the mixture into one-inch round balls.

In a skillet, brown the meatballs in oil. Drain the fat from the pan.

In a bowl, mix 1/3 cup of steak sauce, brown sugar and butter. Pour the sauce over the meatballs.

Cover and simmer for 15 minutes. Add the jelly and chili sauce. Simmer for 15 additional minutes or until the jelly is melted.

Serve with toothpicks.

Per Serving (excluding unknown items): 2256 Calories; 178g Fat (71.1% calories from fat); 88g Protein; 74g Carbohydrate; 3g Dietary Fiber; 660mg Cholesterol; 2523mg Sodium. Exchanges: 1 1/2 Grain(Starch); 11 1/2 Lean Meat; 29 Fat; 3 Other Carbohydrates.