

# Debs Meatballs in Sauerkraut

*Charlene Schroer*

*Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa*

## *SIMMER SAUCE*

*2 cans (10 ounce) jellied  
cranberry sauce*

*2 bottles chili sauce*

*32 ounces sauerkraut,  
drained*

*1/4 cup brown sugar*

## *MEATBALLS*

*3 pounds ground beef*

*3 slices pumpernickel  
bread, shredded to crumbs  
squirt lemon juice*

*1 teaspoon salt*

*1 teaspoon pepper*

*1 tablespoon parsley flakes  
milk (to moisten)*

Preheat the oven to 350 degrees.

In a bowl, mix the cranberry sauce, chili sauce, sauerkraut and brown sugar.

In another bowl, mix together the ground beef, pumpernickel crumbs, lemon juice, salt, pepper, parsley flakes and milk. Form into meatballs the size of a walnut. Place the meatballs in a greased casserole dish.

Pour the sauerkraut sauce over the meatballs.

Bake for one hour.

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Per Serving (excluding unknown items): 4782 Calories; 366g Fat (69.2% calories from fat); 243g Protein; 123g Carbohydrate; 30g Dietary Fiber; 1158mg Cholesterol; 9721mg Sodium. Exchanges: 3 Grain(Starch); 32 1/2 Lean Meat; 7 Vegetable; 55 Fat; 2 1/2 Other Carbohydrates.