
Hawaiian Meatballs

Mrs Florence Bjstrom - Algona, IA

Olde Family Favorites - Order of the Eastern Star -1965

4 pounds ground beef
2 teaspoons salt
1 teaspoon ginger
2/3 cup cracker crumbs
3 eggs
3 teaspoons water
1 cup flour
salad oil
3 cups pineapple juice
2/3 cup apricot jam
3/4 cup vinegar
4 tablespoons soy sauce
4 cans (No 2) (16 ounce ea) chunk pineapple, drained

In a bowl, mix the ground beef, salt, ginger and cracker crumbs. Mix well. Form the mixture into 36 meatballs.

Dip the meatballs into the eggs slightly beaten with water. Roll in the flour.

In a skillet, fry the meatballs in the salad oil, browning all sides. Remove from the pan.

Stir the pineapple juice and apricot jam into the skillet drippings. Add the vinegar and soy sauce. Simmer until thickened.

Add the meatballs. Stir to coat the meatballs in the sauce.

Arrange the meatballs and pineapple into a baking dish. Cover with the sauce.

Bake at 250 degrees for one hour.

Yield: 36 meatballs

Meatballs

Per Serving (excluding unknown items): 7307 Calories; 499g Fat (61.8% calories from fat); 341g Protein; 354g Carbohydrate; 8g Dietary Fiber; 2180mg Cholesterol; 9920mg Sodium. Exchanges: 6 1/2 Grain(Starch); 46 Lean Meat; 1 1/2 Vegetable; 7 Fruit; 74 Fat; 10 Other Carbohydrates.