

## **Peach Glazed Meatballs**

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Taste of Home Recipe Book 2015

**Preparation Time: 25 minutes**

**Cook Time: 30 minutes**

**2 eggs, lightly beaten**

**1 can (8 ounce) water chestnuts, drained and chopped**

**3/4 cup dry bread crumbs**

**1 tablespoon beef bouillon granules**

**1 1/4 pounds ground beef**

**1 jar (16 ounce) peach preserves**

**1 bottle (12 ounce) 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. Mix well. Shape into one-inch balls.

In a large skillet, cook the meatballs in batches until no longer pink. Drain. Return all 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. Simmer, uncovered, for 10 minutes or until heated through.

Yield: 4 1/2 dozen meatballs

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Per Serving (excluding unknown items): 2408 Calories; 168g Fat (63.4% calories from fat); 123g Protein; 95g Carbohydrate; 6g Dietary Fiber; 909mg Cholesterol; 5748mg Sodium. Exchanges: 5 1/2 Grain(Starch); 15 1/2 Lean Meat; 25 Fat; 1 Other Carbohydrates.