



a startcooking.com recipe

SWEET AND SOUR MEATBALLS



- 1/2 cup of minced onions
- 1 pound of ground veal
- 1 pound ground pork
- 1 cup of seasoned, dry, bread crumbs
- 2 eggs
- 2 teaspoons of salt
- 2 Tablespoon of butter
- 2 Tablespoon of olive oil

Sauce :

2 Tablespoons of butter, melted

One 10-12 ounce jar of apricot jam

1/2 cup of barbeque sauce

Preheat Oven to 350

Mix together the veal, pork, bread crumbs, eggs, minced onion, and salt.

Form into 1 inch balls.

Melt butter and oil in a fry pan and brown meatballs.

In a large bowl, mix together melted butter, apricot jam and barbeque sauce. Add the browned meatballs and gently coat the meatballs with the sauce.

Pour the meatballs and sauce into a large, flat, baking dish and bake for 30 minutes or until bubbly.

Makes 5-6 dozen Meatballs