

Cranberry Meatballs



From the Sensenig's Recipe Book

Ingredients

Meatballs:

2 pounds ground beef
1 cup cornflake crumbs
2 eggs
1/2 cup chopped, fresh parsley
1/3 cup ketchup
3 tablespoons minced onions
2 tablespoons soy sauce
1/4 teaspoon garlic powder
1/4 teaspoon pepper

Sauce:

16 ounces can jellied or whole cranberry sauce
12 ounces chili sauce
1 tablespoon brown sugar
1 tablespoon lemon juice

Preparation

In a large bowl, combine ground beef, cornflake crumbs, parsley, eggs, ketchup, onion, soy sauce, garlic powder and pepper. Mix well and form into small balls, from 1/2" to 3/4" in diameter. Place in a casserole or baking pan. Heat oven to 300°. Meanwhile in a saucepan, combine cranberry sauce, chili sauce, brown sugar and lemon juice. Cook stirring over medium heat until smooth. Pour hot sauce over meatballs in casserole. Bake for 30 to 45 minutes, depending on the size of the meatballs. Transfer to slow cooker and keep on low for serving.

Notes:

Source: