

Cocktail Meatballs

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Ingredients

1 pound ground beef 1/2 cup dried bread crumbs
1/3 cup chopped onion
1/4 cup milk
1 egg
1 teaspoon salt
1/2 teaspoon Worcestershire sauce
1/8 teaspoon ground black pepper
1/4 cup shortening
1 (12 ounce) bottle chili sauce
1 1/4 cups grape jelly

Directions

In a large bowl, combine ground beef, bread crumbs, onion, milk, egg, salt, Worcestershire sauce, and ground black pepper. Mix together, and shape into meatballs.

In a large skillet, heat shortening over medium heat. Add meatballs, and cook until browned, about 5 to 7 minutes. Remove from skillet, and drain on paper towels.

Add chili sauce and jelly to skillet; heat, stirring, until jelly is melted. Return meatballs to skillet, and stir until coated. Reduce heat to low. Simmer, uncovered, for 30 minutes.