

Meatballs by Lynn's Recipes



A great meatball recipe that you can use as an appetizer or a main dish. This is my friend Amy's recipe and it is always a hit at neighborhood parties. You can brown these in a skillet over medium heat and drain, if desired. I bake them in the oven.

Meatballs:

Ingredients:

- 1 pound ground beef
- 1 egg
- ½ cup soft bread crumbs
- ¼ cup milk
- 1/3 cup finely chopped onion
- ½ teaspoon Worcestershire Sauce

Sauce:

- ½ cup ketchup
- ½ cup chopped onion
- 1/3 cup sugar
- 1/3 cup vinegar
- 1 Tablespoon Worcestershire sauce
- 1/8 teaspoon pepper

Mix first 6 ingredients well. Shape into 1" balls. Place on a parchment lined cookie sheet and place in a 350° preheated oven for about 10-15 minutes. Place in a 2-1/2 quart baking dish that

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has been sprayed with cooking spray. Combine sauce ingredients. Pour over meatballs. Bake, uncovered, at 350° for 50-60 minutes.

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