

Cocktail Meatballs

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Ingredients:

1 lb of ground beef.
½ cup of breadcrumbs.
1/3 cup of onions, minced.
¼ cup of milk.
1 large egg.
1 tablespoon of parsley.
1 teaspoon of salt.
Pinch of pepper.
½ teaspoon of Worcestershire sauce.
¼ cup of shortening.
12 oz of chili sauce.
10 oz of grape jelly.

Preparation:

Mix the ground beef, bread crumbs, minced onion, milk, egg, parsley, salt, pepper and Worcestershire sauce.

Shape the mixture into 1-inch balls.

In a large skillet, melt the shortening.

Brown the meatballs in the skillet.

Remove the meatballs and pour off fat.

Microwave the meatballs for 5 minutes on each side. Drain.

In a skillet, heat the chili sauce and grape jelly until the jelly is melted.

Add the meatballs; coat thoroughly.

Simmer, uncovered for 30 minutes.