

Cranberry Meatballs

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Ingredients:

MEATBALLS

1 cup of dry herbed bread crumbs.

1 lb of ground beef.

½ cup of cranberry-orange relish.

1 medium egg.

1 ½ teaspoons of salt.

½ teaspoon of pepper.

1 teaspoon of basil.

½ teaspoon of thyme.

2 tablespoons of oil.

SAUCE

½ cup of cranberry-orange relish.

1 cup of beef broth.

½ cup of orange juice.

1 tablespoon of flour.

Preparation:

MEATBALLS

Combine the breadcrumbs, beef, relish, egg, salt, pepper, basil and thyme.

Form the mixture into 1-inch balls.

Cook in hot oil until browned (about 10 minutes).

SAUCE

In a saucepan, combine the relish and beef broth. Heat until it gently boils.

In a bowl, combine the orange juice and flour, mixing thoroughly to remove all lumps.

Add to the orange juice/flour mixture to the cranberry/broth mixture, stirring until it thickens.

Reduce heat, add the meatballs to sauce and simmer for about 18 minutes.

Serve in chafing dish over low heat.