

Mama's Cocktail Meatballs

Combine in large bowl and mix well:

2 LB. GROUND SIRLOIN
2 EGGS
2 TBSP. DRIED ONION FLAKES
1/4 TSP. BLACK PEPPER
1/3 CUP KETCHUP
1 CUP CRUSHED CORN FLAKES
1/3 CUP PARSLEY FLAKES
2 TBSP. SOY SAUCE
1/2 TSP. SALT

Hand roll meatballs size of a walnut. Should make about 48. Place meatballs on a parchment or foil lined 13 x 9 sheet pan (or bread pan). Put meatballs in oven uncovered and bake at 400 degrees for 25 minutes.

In a medium saucepan, combine:

16 OZ CAN JELLIED CRANBERRY SAUCE
2 TBSP. LEMON JUICE
12 OZ. JAR CHILI SAUCE
2 TBSP. FIRMLY PACKED BROWN SUGAR

Cook on medium heat while stirring until well blended and smooth. Add meatballs to sauce and keep warm until serving. Can use a crock pot on low if desired. Serve hot.

Option: Can use frozen meatballs in place of hand rolled meatballs.