

Cocktail Meatballs

Makes 8-10 servings

- 2 pounds ground chuck
- 1 envelope dry onion soup mix
- 1 cup seasoned bread crumbs
- 3 eggs
- 1 bottle (12 ounces) chili sauce
- 6 ounces water
- 1 cup firmly packed brown sugar
- 1 can (16 ounces) whole cranberry sauce
- 1 can (16 ounces) sauerkraut, undrained

Preheat oven to 250 to 300 degrees.

Mix beef, soup mix, bread crumbs, and eggs together. Form into balls and place in a glass dish.

Pour chili sauce into a bowl. Fill the sauce bottle with the water. Shake well and pour into the bowl. Add brown sugar, cranberry sauce, and sauerkraut with liquid. Mix well. Pour over meatballs. Bake 2 to 2 1/2 hours.

Submitted by Donna Stewart