

# Cocktail Meatballs

Printed from Meatball Recipes at <http://www.meatballrecipes.net/>

## 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.

## Directions:

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.