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## Anna Mae's Sweet & Sour Meatballs

2 Lbs. Ground Chuck

1 Package Lipton Onion Soup Mix

1 Cup Seasoned Stuffing Mix, Crushed to Crumb Size

3 Eggs, Beaten Slightly

1 Can Cranberry Sauce, Whole Cranberries

$\frac{3}{4}$  Cup Brown Sugar

1 Large Can Sauerkraut, Drained Well

1 Jar Sunset Gourmet Anna Mae's Sweet Smoky Oven & Grill Sauce

Combine ground chuck, Lipton Onion Soup mix, stuffing mix and eggs and roll into bite-size balls. TIP: moist hands make for easier rolling. Makes approximately 100 meatballs. Layer  $\frac{1}{2}$  of meatballs in 9x13 dish.

In a saucepan, combine the following ingredients: Cranberry sauce, Brown sugar, Sauerkraut and Anna Mae's Sweet Smoky Oven & Grill Sauce.

Heat until cranberry sauce and brown sugar are dissolved.

Pour  $\frac{1}{2}$  sauce on first layer of meatballs, add remaining meatballs and top with sauce. Bake in 350 degrees F oven for 1 to 1  $\frac{1}{2}$  hours. May be frozen for later use. Use as an hors d'oeuvre or on top of cooked rice as entrée.



*Anna Mae's Sweet Smoky Oven & Grill Sauce Recipe*