



Cut at the line for a 4x6 Recipe Card

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Nice And Slow Meatballs

(Side Dishes)

Ingredients:

- 2 lbs lean ground beef
- 2 tsp Worcestershire sauce
- 2/3 cup evaporated milk
- 1 packet dry onion soup mix
- Sauce:
- 2 cups ketchup
- 3/4 cup brown sugar, packed
- 1 tbsp Worcestershire sauce

Directions:

Mix beef with 2 teaspoons of Worcestershire sauce, the evaporated milk and the soup mix. Shape into balls about the size of walnuts. Broil 4 inches from broiler for 12 minutes, or until meatballs are cooked through. Turn several times while under the broiler to brown evenly and prevent burning. Mix sauce ingredients in a pot and bring to a boil; simmer for 10 minutes. Set slow cooker on low; add meatballs and cover them with sauce. Cook 3-4 hours on low until desired tenderness is reached. (Makes 50)

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