

Barbecued Meatballs

From the kitchen of Fran Clevon

Makes 80 meatballs

Meatballs

Ingredients:

3 pounds ground beef
1 (12 ounce) can evaporated milk
1 cup oatmeal
1 cup cracker crumbs
2 eggs
½ (one half) cup chopped green onion
½ (one half) teaspoon garlic powder
2 teaspoons salt
½ (one half) teaspoon pepper
2 teaspoons chili powder

Instructions:

1. Combine all ingredients (mixture will be soft) and shape into walnut-size balls.
2. Place meatballs in a single layer on wax paper-lined cookie sheets;
3. Freeze until solid. Store frozen meatballs in freezer bags until ready to cook

Sauce

Ingredients:

2 cups catsup
1 cup brown sugar
½ (one half) teaspoon Liquid Smoke (I could not find this item)
½ (one half) teaspoon garlic powder
¼ (one fourth) cup chopped onion

Instructions:

1. Combine all ingredients and stir until sugar is dissolved.
2. Place frozen meatballs in a 13 X 9 inch pan; pour the sauce over.
3. Bake at 350 degrees F for 1 hour.

Cook's Comments:

I made the mistake of putting the frozen meatballs in the roaster. I think they would get done more evenly by baking in the oven. (Maybe it won't be as beastly hot when you bake these!!!!)