

CHRISTMAS MEATBALLS

Source: QUICK COOKING November/December 2002 (Joyce Bentley, Redlands CA)

Cook/Prep Time: about 30 minutes

INGREDIENTS:

MEATBALLS:

2 eggs
1 envelope onion soup mix
1/2 C seasoned breadcrumbs
1/4 C chopped dried cranberries
2 TBS minced fresh parsley
1 - 1 1/2 lbs lean ground beef

SAUCE:

1 can (16 oz) whole-berry cranberry sauce
3/4 C catsup
12 C beef broth
3 TBS brown sugar
3 TBS finely chopped onion
2 tsp cider vinegar

DIRECTIONS:

In bowl, combine eggs, soup mix bread crumbs, cranberries & parsley - crumble beef over mixture & mix well - shape into 1" balls & place 12-14 balls on microwave-safe plate - cover with waxed paper - microwave on high 3-4 minutes or till no longer pink. Remove to paper towels to drain - repeat with remaining meatballs.

In 2-qt microwave-safe dish, combine sauce ingredients - cover/microwave on high 3-4 minutes or till heated through, rotating once. Gently stir in meatballs - cover/cook on high 1-2 more minutes or till heated through.

Yield: about 3 dozen