

Carlyle Deli Pineapple Meat Balls

Source: COUNTY SEAT DELI & DELITES (Carlyle IL - Rose Nehrt + Mary Frerker)

INGREDIENTS:

1 beef bouillon cube	1 slice bread, crumbled
2 lbs ground beef	1 (#2) can pineapple chunks
1/2 C chopped green pepper	1/4 C wine vinegar
Dash garlic salt	1/2 C milk
1 TBS soy sauce	1 egg
Dash pepper	2 1/2 tsp salt
1/2 C sugar	2 TBS cornstarch

DIRECTIONS:

Pour milk over bread – combine ground beef, egg, 2 tsp salt, pepper + garlic salt with bread – mix well – form into walnut-size balls – place on parchment paper on baking sheet – brown in 350° F oven till well browned (about 10 minutes).

Dissolve bouillon cube in 1 C boiling water in medium saucepan – add soy sauce, pineapple, green pepper, vinegar, sugar + remaining 1/2 tsp salt – simmer several minutes – add small amount of water to cornstarch in small bowl – blend till smooth – add to sauce – cook till thickened and clear – pour over meatballs – simmer, covered, 15-30 minutes or place in crock-pot till ready to use.