

Meatball Appetizer

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A festive and easy appetizer perfect for any party, these savory meatballs take under an hour to prepare but will be a huge hit with everyone! Serve with toothpicks for the perfect finger food at your next party.

Ingredients:

For Meatballs:

1 lb ground beef
1 egg, lightly beaten
1/2 c. breadcrumbs
1/4 c. milk
1/3 c. minced onion
1 tsp salt
1/2 tsp Worcestershire sauce
1 Tbsp oil

For Sauce:

1/2 c. ketchup
1/3 c. minced onion
1/3 c. sugar
1/3 c. white vinegar
1 Tbsp Worcestershire sauce
1/8 tsp black pepper

Directions:

1. Preheat oven to 350 degrees F.
2. In large bowl combine beef, egg, 1/3 c. onion, onion, salt and 1/2 tsp. Worcestershire sauce together in bowl. Using hands combine well.
3. Form 1-inch balls and place on parchment paper. Repeat until all beef is used.
4. In large skillet heat 1 Tbsp oil over medium heat. Brown meatballs and transfer to large casserole dish.
5. In medium bowl combine ketchup, minced onion, sugar, vinegar, 1 Tbsp Worcestershire sauce, and 1/8 tsp black pepper. Pour over meatballs and bake for 50-60 minutes until cooked through.

Serve with toothpicks to eat individually.

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