

COCKTAIL MEAT BALLS

Ingredients

1. --MEAT BALLS:--
- 2.
3. 2 lbs. ground beef
4. 1 (5 oz.) can Carnation evaporated
5. milk
6. 1 c. fine bread crumbs
7. 1 pkg. dry onion soup mix
8. 3 eggs, slightly beaten
9. --MEAT SAUCE:--
10. 1 (12 oz.) bottle Heinz chili sauce
11. 1 can jellied cranberry sauce
12. 1 c. light brown sugar
13. 1 (16 oz.) can sauerkraut
14. 1 1/2 c. water

Instructions

1. MEAT BALLS:
2. Mix ingredients and form into small cocktail sized balls.
3. Use 9 x 13 inch size baking dish.
4. Do not brown meat; place in baking dish.
5. MEAT SAUCE:
6. Mix all ingredients well.
7. Pour over meat balls.
8. Can be made to this point and kept in refrigerator overnight. Could also be frozen.
9. When ready to serve, Bake covered in 325 degree oven for 2 hours. Serve hot.