

## TANGY BUFFET MEATBALLS

1. 2 lb. ground beef
  2. 2 eggs
  3. 1/2 tsp. salt
  4. 3/4 c. oatmeal, uncooked
  5. 1/3 c. chili sauce
  6. -SAUCE:-
  7. 1 c. chili sauce
  8. 1/2 - 3/4 c. grape jelly
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1. Combine meatball ingredients, mix well.
  2. Shape to form 1 inch balls.
  3. Bake on a rack in a shallow baking pan at 400 degrees for 15 - 17 minutes.
  4. Combine sauce ingredients in a 4 1/2 quart dutch oven.
  5. Cook over medium heat, stirring occasionally until mixture is well blended.
  6. Add the meatballs and continue cooking 3 - 5 minutes or until heated through.
  7. Transfer to chafing dish/fondue pot to serve.
  8. Makes about 5 dozen appetizer meatballs.