

Meat balls.

Sweet-and-sour meatballs

Meatballs:

1 pound ground beef
1 egg, beaten
1/2 cup of crushed soda crackers or
bread crumbs
1 small onion, chopped fine
1/4 teaspoon garlic powder
Salt and pepper to taste

Sweet and sour sauce:

1/2 cup brown sugar
1/2 cup ketchup
1/2 cup white vinegar
1/2 cup cold water
2 heaping teaspoons cornstarch

Mix together all ingredients in a bowl until well combined. Form into balls. Brown meatballs in skillet for about 10 to 15 minutes or until browned. Pour off fat.

Sauce: Mix all ingredients together. Pour over browned meat. Stir well. Bring sauce to boil. Simmer for 15 minutes or until sauce is thick, stirring occasionally.

Note: Recipe doubles nicely and sweet-and-sour sauce can also be used on spareribs.