

## Sweet and Sour Meatballs Recipe

### Ingredients

- 2-3 lbs. meatloaf mix
- 1 c. plain bread crumbs
- 1 egg
- 1 t. garlic powder
- 2 T. minced onion
- Salt and Pepper
- 2 bottles of chili sauce
- 2 cans of whole berry cranberry sauce

### Instructions

Combine the chili sauce and the cranberry sauce in a large pot and simmer. While the sauce is simmering, mix the meatloaf mix, bread crumbs, egg, and garlic powder together in a large mixing bowl. Add salt and pepper to taste. Shape small meatballs with approximately 1 t. of the meat mix and brown them in a large frying pan with some of the minced onion. Add more minced onion to the pan as needed. As the meatballs are browned, add them to the simmering sauce and mix. Simmer the meatballs and sauce for approximately 1 hour, gently stirring occasionally while simmering. Makes a lot of meatballs! These can be prepared 2-3 days ahead of time. Just keep refrigerated and microwave or reheat them before using. The flavor enhances with time. Enjoy!

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