

# Cocktail Meatballs

## Ingredients

### Meatballs:

- 1 pound ground beef
- 1/2 cup dry breadcrumbs
- 1/3 cup minced onion
- 1/4 cup milk
- 1 egg
- 1 tablespoon snipped parsley
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 teaspoon Worcestershire sauce
- 2 tablespoons olive oil

### Sauce:

- 12 ounces Heinz chili sauce
- 10 ounces Welch's grape jelly
- 2 tablespoons yellow mustard
- 2 tablespoons Worcestershire sauce
- 1 teaspoon sea salt
- Fresh ground pepper
- Pinch granulated garlic or 1 clove freshly minced garlic
- 1 tablespoon apple cider vinegar

## Directions

1. To make meatballs, mix together all ingredients except olive oil and form into small, appetizer-sized meat balls.
2. Heat the oil in a skillet over medium heat, then brown the meatballs on all sides — or bake meatballs on a jelly roll pan at 350 degrees for 25-30 minutes.
3. Combine sauce ingredients and heat. Place meatballs in a skillet, cover with sauce and let simmer for a few minutes before serving.