

Cocktail Meatballs:

Ingredients

1 pound ground beef
1/2 cup dry bread crumbs
1/4 cup minced onion or 2 and 1/4 teaspoons instant chopped onions
1/4 cup milk
1 egg
1 tablespoon snipped parsley (chopped)
1 teaspoon salt
1/8 teaspoon pepper
1/2 teaspoon Worschester sauce
1/4 cup shortening
1 bottle (12 ounces) chili sauce
1 jar (10 ounces) grape jelly

Mix ground beef, bread crumbs, onion, milk, egg, parsley, salt, pepper and Worchester sauce; gently shape into 1 inch balls.

Melt shortening in large skillet; brown meatballs. Remove meatballs from skillet; pour off fat. Heat chili sauce and jelly in skillet; stirring constantly until jelly is melted. Add meatballs and stir until thoroughly coated. Simmer (low heat) uncovered 30 minutes.