
Beer Balls

Serves 6-8

Meatballs:

1 lb. ground beef
1 small onion, finely
chopped
1 egg
½ cup bread crumbs
salt and freshly-ground
pepper

Sauce:

1 cup catsup
1 cup beer
3 tablespoons sugar
3 tablespoons vinegar
3 tablespoons
Worcestershire
salt and pepper

Combine meatball ingredients. Shape into miniature meatballs and brown in a small amount of shortening. Drain on paper towels.

Boil sauce ingredients for 10 minutes. Pour over meatballs and simmer 3 hours. Serve hot.

It's easy to make up a multiple batch. Freeze meatballs and sauce in separate containers. Take out only what you might need and simmer at that time.

The recipe is from *A Cooking Affaire*, Butcher Block Press, PO Box 6, Medicine Lodge, KS 67104.

Accompany with Cooper-Garrod Cabernets