



Noreen's Kitchen

Sweet and Sour

Sausage Meatballs

Ingredients

1 pound bulk pork sausage (no casing)	1 egg, beaten
1/2 cup fresh bread crumbs	2 teaspoons vegetable oil
1 clove garlic, minced	1 1/2 cups tomato ketchup
1 teaspoon onion powder	1/4 cup white vinegar
1 teaspoon garlic powder	2 tablespoons soy sauce
1 teaspoon Italian seasoning	1/2 cup light brown sugar
1/4 cup finely chopped onion	

Step by Step Instructions

Combine sausage, bread crumbs, onion, garlic, egg and dry spices in a large bowl, mix well to incorporate.

Form meat mixture into small meatballs that are approximately 1 1/2 inches in diameter.

Place a large, heavy bottomed skillet, over medium heat and add oil.

Brown meatballs in the oil on all sides. Placing a lid on the pan will help to cook the meatballs more evenly and more quickly. Just be sure to move them around in the pan so they brown evenly.

To make the sauce, combine remaining ingredients in a separate bowl and mix well until smooth.

When meatballs are browned on all sides, pour sauce over them.

Cover and reduce heat to low, and simmer 20 to 25 minutes, or until no longer pink in center.

Serve with rice or noodles for a main dish or serve from a chafing dish or crock pot as an appetizer or snack buffet! Be sure to have lots of toothpicks on hand! Then watch the magic because these will disappear!

Enjoy!