

Tyler's BBQ Meatballs

Ingredients:

2lbs. of thawed hamburger

½ bottle of Old West BBQ Sauce

½ bottle of Honey BBQ Sauce

1 T of Brown Sugar

4 T of minced onion

Salt and Pepper to taste

Instructions:

Preheat the oven to 350 degrees.

Roll hamburger into ping pong size balls and line up in a 9x13 ungreased cake pan. All of the meatballs should be touching (they will shrink in the oven).

Mix the 2 flavors of BBQ sauce with the brown sugar, salt and pepper, and onion. The BBQ sauce can be any flavor you like, these are just my favorites. Stir well and apply half of the mixture to the raw meatballs. Bake at 350 for 45 minutes. After 45 minutes, drain hamburger grease from pan and apply the rest of the BBQ sauce mixture and bake for 10 more minutes. Remove from oven and serve immediately.