Sweet and Sour Meatballs

Ingredients

Meatball
- 2 lbs hamburger
- 1 cup milk
- 1 tbsp Grated Onion
- 1 cup saltine crackers (crushed)
- salt & pepper

Sauce
- 1/3 cup vinegar
- 1 cup ketchup
- 2 tbsp minced onion
- 3/4 cup brown sugar
- salt & pepper

Summary

Yield: 4
Source: Aunt Kathy Larson's recipe
Prep Time: 15 minutes
Category: Meats

Instructions

Mix hamburger, milk, crackers, onion, salt & pepper (I just sprinkled salt & pepper in meat mixture) together. Form mealballs about the size of golf balls (don't brown them) and put them in a 9x13 pan. Make SAUCE - Combine vinegar, ketchup, minced onion, and brown sugar (add salt and pepper to taste) and pour over meatballs. Leave uncovered and bake 1 hour at 325 degrees.