

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, KS67104.

Serve with Cooper-Garrod Cabernets