



Apricot Glazed Meatballs

Submitted By:

Janice Cournoyer in,
Manitoba

Ingredients

- 1 1/2 - 2 pounds lean hamburger
- 1 1/2 cups breadcrumbs
- 1 egg
- 2 tablespoons ketchup (I make my own from my garden tomatoes)
- 1/3 cup skim milk powder
- 1/8 cup water
- 1 tsp dried onion flakes
- 1 teaspoon salt
- 1/4 tsp Pepper (or to taste)
- 1/4 cup Parmesan cheese
- 1 tablespoon oregano
- 1/2 cup apricot jam (I have used home made peach)
- 1/2 cup BBQ sauce
- 2 tablespoons chili sauce
- 1-2 tablespoons water

Instructions

- 1 Mix and shape into 1 inch meatballs. Mix sauce and set aside.
- 2 Bake on foil lined cookie sheet for 20 - 25 min., at 400 F. This will make about 60 - 80 meatballs, depending on size.
- 3 Heat sauce in small saucepan and pour over meatballs. Keep warm or re-heat before serving. For appetizer, serve warm with wooden picks.

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