

# **Tangy Meat Balls**

## **Instructions & Ingredients**

**Make your favorite meat ball mix but instead of using water or milk use the juice from drained tidbits. Make your meat balls the size of walnuts. Bake, do not fry.**

**Sauce: 1 cup ketchup, 1/2 cup apple jelly, Cook till jelly is melted. Option: a few drops of hot sauce (If you want it sweeter add more apple jelly)**

**Add pineapple and pour over meat balls. I make the day before so the favor will soak into meat.**

**Enjoy,**

**Anthony F Pavelski**