

Meatballs with Connie's Sauce

Meatball Recipe

- 1 1/2 lbs hamburger meat
- 2 eggs
- 2 cups crackers or bread crumbs
- 1 cup milk
- 1 tsp. garlic salt
- 2 tsp. soya sauce

1. Mix together all ingredients.
2. Shape into balls.
3. Bake at 350 degrees until cooked. Time will depend on the size of meatballs you shape. Test meatballs by cutting into one. Note: meatballs can also be cooked in the sauce as it is simmers.

Connie's Meatball Sauce

- 2 cups brown sugar
- 1 1/3 cups water
- 4 tbsp. soya sauce
- 4 tbsp. corn starch
- 1 cup vinegar
- 4 packages chicken bouillon

1. Mix dry ingredients together in sauce pan.
2. Slowly add liquids.
3. Cook stirring constantly until clear and thick.
4. Pour over meatballs and simmer together.