

Mary

Barbecued Meatballs

This meat loaf recipe is the one I found works well with the sauce:

mix { 1 cup tomato juice
 3/4 cup dry oatmeal
 1 egg
 onion, salt & pepper to taste

add - about 2 lbs. hamburger.

Shape into whatever size meatballs you desire. Cook meatballs in 370°-375° oven 25 minutes or so, until nicely browned & drain off fat.

Sauce -

15oz. can tomato sauce (or 2 - 8oz. cans if that's what you have)

2 cups brown sugar

1/2 cup vinegar

pinch of garlic powder / 1 tsp. dried sweet basil leaves

1 1/2 tsp. whole dried rosemary pieces

Mixed to
dry of sauce

Mix sauce well & pour over meatballs (I lift each one & let sauce underneath)

Bake, covered at 350° for 45 minutes uncover & bake 15 min. longer -