

Tim Farmer's Country Kitchen

MEATBALLS WITH JELLY SAUCE

Yield: 16-20 Meatballs

*1 pound ground beef
Salt and pepper
Garlic powder
½ cup breadcrumbs + more as needed
1 egg*



Mix together ingredients and roll into balls (will shrink when cooked). Bake at 350 Degrees for 20-25 minutes.

Sauce

*1 jar red currant jelly
2 tablespoons mustard
2 tablespoons bbq sauce
2 tablespoons honey
Pepper
Onion powder*

Heat together ingredients until combined. Bring to slight boil, remove from heat and stir in cooked meatballs. Serve immediately. Can keep in crockpot to keep warm.

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