

# Sweet and Sour Meatballs

## Ingredients

### Meatball

- 2 lbs hamburger
- 1 cup milk
- 1 tbsp Grated Onion
- 1 cup saltine crackers (crushed)
- salt & pepper

### Sauce

- 1/3 cup vinegar
- 1 cup ketchup
- 2 tbsp minced onion
- 3/4 cup brown sugar
- salt & pepper

## Instructions

Mix hamburger, milk, crackers, onion, salt & pepper (I just sprinkled salt & pepper in meat mixture) together. Form mealballs about the size of golf balls (don't brown them) and put them in a 9x13 pan. Make SAUCE - Combine vinegar, ketchup, minced onion, and brown sugar (add salt and pepper to taste) and pour over meatballs. Leave uncovered and bake 1 hour at 325 degrees.

## Summary

**Yield:** 4

**Source:** Aunt Kathy  
Larson's recipe

**Prep Time:** 15 minutes

**Category:** Meats