

Betty's Party Cocktail Meatballs Recipe



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In this video, Betty makes her wonderful Party Cocktail Meatballs. These are little meatballs that are covered with a tangy sauce, and placed in a slow cooker until ready to serve with crackers. They're great for game day!

Ingredients:

- 1 pound lean ground beef
- 2 1/2 tablespoons fine, dry bread crumbs
- 1 egg, well beaten
- 1 teaspoon salt
- 1 cup onion, finely chopped
- 1 cup green pepper, finely chopped
- 2 tablespoons butter or margarine, melted
- 10 3/4 oz. can tomato soup
- 2 tablespoons brown sugar
- 1 tablespoon prepared mustard
- 1 tablespoon white vinegar

In a large bowl, mix 1 pound ground beef, 2 1/2 tablespoons dry bread crumbs, 1 well-beaten egg, and 1 teaspoon salt. Shape into approximately 48 small meatballs. Place on a broiler pan (or a shallow baking pan), and broil at 400 degrees until well-browned, turning once. Remove from the oven, and drain off any excess fat. In a medium skillet, cook 1 cup chopped green onion and 1 cup chopped green pepper in 2 tablespoons melted butter, until tender. Stir in a 10 3/4 oz. can of tomato soup, 2 tablespoons brown sugar, 4 tablespoons Worcestershire sauce, 1 tablespoon prepared mustard, and 1 tablespoon white vinegar. Place cooked meatballs in a slow cooker and pour sauce over them. Stir to coat the meatballs with the sauce mixture. Cook on High for about 2 hours, in order to blend the flavors. (If you prefer, you may bake the meatballs in sauce in a 350 degree oven for 20 minutes, or cook them in a saucepan on the stove over low heat for 20 minutes.) These can be easily kept warm in a slow cooker, and can be served directly from a slow cooker with party picks, or you may dip a serving onto a serving plate (with a generous amount of sauce) and provide a fork or toothpicks. This is a perfect dish that you can keep hot during a sports party. It's particularly convenient if you need to take it to a party and keep it hot. Serve your Party Cocktail Meatballs with assorted crackers. I used a cracker called "Flatbread," which is nice and crispy. I think you will like this great party dish! --Betty :)