

Meatballs with Bourbon Sauce – Sandy Santana

Meatballs

1 lb ground beef
½ cup dry bread crumbs
¼ cup milk
½ tsp salt
½ tsp Worcestershire sauce
¼ tsp pepper
1 small onion, chopped (1/4 cup)
1 egg

Combine and shape into twenty 1 ½ inch meatballs. Place in rectangular pan, 13x9x2.

Bake 20 – 25 min at 400, or pan-fry 20 min.

Bourbon Barbecue Sauce

1 cup ketchup
1/3 cup bourbon
¼ cup molasses
¼ cup vinegar
1 Tbl Worcestershire sauce
2 tsp soy sauce
½ tsp dry mustard
¼ tsp pepper
2 cloves garlic, crushed
1 Tbl lemon juice.

Mix well and let stand several hours.