

Zesty Italian Meatballs

Doris Martin Cook of the week Martinsville Bulletin

Ingredients:

3 lbs. ground chuck
3 medium onions, finely chopped
1 1/2 cups soft breadcrumbs
1 1/2 tsp. salt
3/4 tsp. black pepper
1/2 tsp. chili powder

1/4 cup plus 2TBS milk
1/4 cup vegetable oil plus more for frying
3/4 cup Worcestershire sauce
3/4 cup plus 2 TBS vinegar
3 8 oz. cans tomato sauce
1/4 cup fresh chopped parsley

Directions:

Preheat oven to 325°. Combine the first seven ingredients and mix well, shape into 1 inch balls. Cook in hot oil lightly until browned, drain and place in 13-by-9 baking dish.

Combine the remaining ingredients in a medium saucepan; bring to a boil. Cook over low heat for one minute, stirring constantly. Pour sauce over meatballs and bake for 30 minutes. Garnish with parsley.

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