

# 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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