

Appetizer Meatballs

These are perfect for entertaining guests at Christmas.

For the meatballs:

- 2 pounds of Gallery on the farm ground beef
- 2 large eggs (pick up from Almet Farms)
- 1 cup shredded mozzarella cheese
- 1/2 cup bread crumbs
- 1/4 cup finely chopped onion
- 2 tablespoons grated Parmesan cheese
- 1 tablespoon ketchup
- 2 teaspoons Worcestershire sauce
- 1 teaspoon Italian seasoning
- 1/2 teaspoon dried basil
- 1 teaspoon salt
- 1/2 teaspoon pepper

For the sauce:

- 1 3/4 cups of ketchup
- 2 tablespoons cornstarch
- 1 jar (12 ounces or 1 1/2 cups) apple jelly (or another jelly of your choice)
- 1 jar (12 ounces or 1 1/2) currant jelly (or another jelly of your choice)

In a bowl, combine the meatball ingredients. Shape into 1-in. balls. Place meatballs on a greased rack in a shallow baking pan.

Bake at 350° for 10-15 minutes; drain.

Combine ketchup and cornstarch in roasting pan. Stir in jellies; add the meatballs. Cover and bake for 30 minutes or place in slow cooker to keep warm for guests.

ENJOY!