

Sweet and Sour Meatballs

Makes 24

Ingredients: Meatballs

2 lbs ground beef	2 oz water
½ cup ground celery	black pepper to taste
¾ cup ground onions	½ tsp garlic powder
5 oz matzah meal	½ tsp onion powder
2 beaten eggs	dash of paprika

Ingredients: Sauce

6 cup tomato sauce	2 cup grated celery
10 oz cider-vinegar	1 oz oil
7 oz brown sugar	½ cup water

Directions: Meatballs

1. Preheat oven to 425 degrees
2. Combine beef, matzah meal, eggs, vegetables, water and seasonings
3. Fill a 2 oz. scoop with mixture, then shape into balls
4. Place on baking pan, sprinkle with paprika
5. Brown at 425 degrees
6. Transfer meatballs to roasting pans
7. Bake at 350 degrees

Directions: Sauce

1. Sauté celery in oil and add remaining ingredients
2. Cook at medium heat for 30 minutes, then pour sauce over meatballs