

Waikiki Meatballs

1 1/2 lbs. ground beef
2/3 cup cracker crumbs
1/3 cup minced onion
1 egg
1 1/2 tsp. salt
1/4 tsp. ginger
1/4 cup milk
1 tbsp. shortening
2 tbsp. cornstarch
1/2 cup brown sugar, packed
1 can (13 1/2oz) pineapple tidbits, drained-reserve syrup
1/3 cup vinegar
1 tbsp soy sauce
1/3 cup chopped green pepper

Mix thoroughly beef, crumbs, onion, egg, salt, ginger, & milk. Shape mixture by rounded tablespoonfuls into balls. *Melt shortening in large skillet; brown and cook meatballs, remove balls; keep warm. Pour fat from skillet. Mix cornstarch and sugar. Stir in reserved pineapple syrup, vinegar and soy sauce until smooth. Pour into skillet cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Add balls, pineapple and green pepper.

Note: I cook my meatballs on a cookie sheet for about a half hour. I then put them in a crock-pot and pour the pineapple syrup mixture over the meatballs. Add the green pepper. Cook on low.

Need 4 1/2 pans or 2 full pans