

## ***Cranberry BBQ Meatballs***

*(Submitted by John Schulte, Heliotrope Dr.)*

*This recipe was passed to my Mother by a beloved neighbor, then to me. . .now to you! It's always a big hit.*

4 lbs ground beef

1 med. Box Ritz crackers

1 pkg Wyler's onion soup mix (1 envelope)

3 eggs

*Mix together and roll into bite-size balls. Brown in oil.*

Sauce:

2 cans jellied cranberry sauce

½ cup catsup

½ cup BBQ sauce

1 cup water

Heat until cranberry sauce is melted and blended with other ingredients. Add meat balls and simmer until they are heated through. Serve in sauce with toothpicks.