



FRANKO'S FAVORITES

HOT SPICY COCKTAIL MEATBALLS

Meat Balls: Mix together $\frac{3}{4}$ lb. ground beef, $\frac{3}{4}$ cup dry bread crumbs, 1 $\frac{1}{2}$ Tbsp. minced onion, $\frac{1}{4}$ tsp. horseradish, 3 shakes Tobasco, 2 beaten eggs, $\frac{3}{4}$ tsp. salt, $\frac{1}{8}$ tsp. pepper. Shape into bite-sized balls and brown in uncovered pan in 350 degree oven, turning often. Pour off fat and cover with sauce. Bake 10 more minutes. **Sauce:** Mix together $\frac{3}{4}$ cup ketchup, $\frac{1}{4}$ cup cider vinegar, $\frac{1}{2}$ cup water, 2 Tbsp. brown sugar, 1 Tsp. minced onion, 2 tsp. Worcestershire, 1 $\frac{1}{2}$ tsp. salt, 1 tsp. dry mustard, $\frac{1}{4}$ tsp. Pepper, 3 shakes Tobasco, dash cayenne pepper. Makes about 3 dozen meatballs.