

# Sauces for Meatballs



## Barbecue Style Meatballs Sauce

1 – 28 ounce bottle ketchup  
1 cup lightly packed light brown sugar  
2 tablespoons Worcestershire sauce

Combine and heat the ingredients in a saucepan.  
Use to coat up to 3 dozen appetizer meatballs.

## Chili Sauce – Grape Jelly Sauce

1 – 12 ounce bottle of chili sauce  
1 – 10 ounce jar of grape jelly

Combine the chili sauce and grape jelly in a saucepan.  
Stir until smooth over medium heat. Sauce will service 4 dozen appetizer meatballs

## French Onion – Mushroom Sauce

Simply mix equal parts undiluted cream of mushroom soup and prepared French Onion Soup. Stir and heat the soups together. This is a rich and hearty soup that tastes like something much more elegant than its simple nature. This combination makes an excellent gravy for beef dishes such as hamburger steak, Salisbury steak, or Swiss steak. One 50oz can of undiluted cream of mushroom soup combined with an equal amount of prepared French onion soup will service about 100 half-ounce appetizer meatballs. If you add 1 teaspoon dried basil, 1 tablespoon dried chopped chives, ½ teaspoon garlic powder, 1 teaspoon dill weed, and a cup of light cream to the above mixture it makes a very good Swedish meatballs sauce.

## Italian Meatballs Sauce

Hunt's Angela Mia Bella Romana Pasta Sauce makes a great Italian tomato sauce for pasta or meatballs. One number 10 can of sauce will service about 100 appetizer meatballs.

## Traditional Swedish Meatball Sauce

2 tablespoons butter	¼ teaspoon dill weed
2 tablespoons flour	¼ teaspoon nutmeg
1 cup beef broth	2 tablespoons chopped fresh parsley
½ cup heavy cream	

Melt the butter over medium low heat in a saucepan. Stir in the flour until the mixture is smooth. Stir and cook the mixture for 3 to 4 min. Set the pan off of the heat for 5 minutes. Heat the beef broth in the microwave until it is hot, but not boiling. Stir the hot broth into the flour and butter mixture to make a smooth sauce. Return the pan to the medium high heat and stir it gently until it bubbles and thickens, about 4 to 5 minutes. Heat the heavy cream in the microwave until it is hot but not boiling. Stir the hot cream into the sauce until the mixture is smooth. Lower the heat and add the dill weed, nutmeg, and parsley. Stir the sauce for a few minutes over low heat. Serve over 2 dozen cocktail meatballs.



## Sweet & Spicy Meatball Sauce

1 tablespoon soy sauce	½ cup grape jelly
½ cup chili sauce	¼ cup Dijon mustard

Combine the ingredients in a saucepan.  
Stir until smooth and heated through over medium heat.  
Use to coat up to 3 dozen meatballs.

## Make great appetizers!

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from the kitchen of corporate chef,

*Roger Tappen*

