



Sweet 'n' Sour Amarena Meatballs

Ingredients for Meatballs

- 2 pounds lean ground beef
- 2 eggs
- 1 cup dry bread crumbs
- 1 cup Fabbri amarena Brisures (drained)
- 1/2 cup finely chopped onion
- 1/2 teaspoon ground ginger
- 1 teaspoon seasoning salt
- 1/2 teaspoon ground black pepper
- 2 teaspoons Worcestershire sauce
- 2 teaspoons granulated sugar

Ingredients for Sauce

- 1 (20 ounce) can pineapple chunks, drained with juice reserved
- 1 cup Fabbri Amarena cherries in syrup
- 1/3 cup water
- 3 tablespoons distilled white vinegar
- 1 tablespoon soy sauce
- 1/2 cup packed brown sugar
- 3 tablespoons cornstarch
- 1/2 teaspoon ground ginger
- 1/2 teaspoon seasoning salt
- 1 large carrot, diced

Directions

1. Preheat oven to 400 degrees F (200 degrees C). Lightly grease a large, shallow baking sheet.
2. In a large bowl, thoroughly mix the ground beef, eggs, bread crumbs, Amarena cherries and onion. Sprinkle with ginger, seasoning salt, pepper, Worcestershire sauce and sugar. Shape into one inch balls.
3. Place meatballs in a single layer on prepared baking sheet. Bake in preheated oven for 10 to 15 minutes; set aside.
4. To make the sauce, mix enough water with the reserved pineapple juice and Amarena cherry juice to make 1 cup. In a large pot over medium heat, combine the juice mixture, 1/3 cup water, vinegar, soy sauce, and brown sugar. Stir in cornstarch, ginger and seasoning salt, until smooth. Cover and cook until thickened.
5. Stir pineapple chunks, Amarena cherries, carrots and meatballs into the sauce. Gently stir to coat the meatballs with the sauce. Simmer, uncovered, for about 20 minutes, or until meatballs are thoroughly cooked.

Bake, uncovered, at 350° for 40-45 minutes or until meat is no longer pink.

Yield: 8 servings.

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