

## Appetizer Meatballs

A Ruszkowski original

Makes approx. 30 meatballs

<input checked="" type="checkbox"/>	Ingredients
	2 lbs breakfast sausage (1 tube of "regular" and 1 tube of "spicy")
	2 eggs
	2/3 cup of breadcrumbs
	1 cup ketchup
	4 tablespoons brown sugar
	2 tablespoons vinegar
	2 tablespoons soy sauce

	Instructions
1)	Mix together the sausage, eggs, and breadcrumbs. Form into meatballs (the size is up to you, but a ping-pong ball size usually works best)
2)	In a large saucepan, cook ketchup, brown sugar, vinegar, and soy sauce until heated through. Do this while cooking meatballs.
3)	Cook meatballs in a skillet until brown on all sides. When meatballs are finished cooking, drain slightly and put the meatballs into the ketchup mixture. Cook meatballs in sauce for about 20 minutes – this will finish cooking the meatballs and also form a glaze on the balls.

### Note:

These meatballs go pretty fast – you might think about making two batches. If making more than one batch, DON'T cook all the meatballs in the same pot. The weight of the meatballs will destroy the meatballs on the bottom, and you'll have a pot full of tasty pork sausage, but meatballs only on the top. Make as 2-pound batches and you'll be fine...