

# Meat Balls with Peaches

6 Portions		12 Portions	24 Portions
1 can (19 oz.)	sliced peaches	2 cans	4 cans
1½ lbs.	ground beef	3 lbs.	6 lbs.
1	finely chopped onion(s)	2	4
½ cup	bread crumbs	1 cup	2 cups
1	egg	2	4
¼ cup	oatmeal	½ cup	1 cup
¼ tsp.	thyme	½ tsp.	1 tsp.
1 pinch	cinnamon	2 pinches	4 pinches
1 tbsp.	chopped parsley	2 tbsp.	
	salt and pepper		
2 tbsp.	oil	4 tbsp.	8 tbsp.
½ cup	ketchup	1 cup	2 cups
½ cup	chili sauce	1 cup	2 cups
1 tsp.	Worcestershire sauce	2 tsp.	4 tsp.
2 tsp.	mustard	4 tsp.	8 tsp.
¼ tsp.	lemon juice	½ tsp.	1 tsp.

- Heat oven to 350<sup>o</sup>F.
- Drain peaches, being careful to save ½ cup to 1 cup of juice.
- In a bowl, mix beef, onion(s), bread crumbs, egg(s) and oatmeal.
- Season with thyme, cinnamon and parsley. Add salt and pepper.
- Make meat balls with mixture. Put aside.
- Heat oil in a saucepan, add meat balls and cook about 5 minutes at medium-high heat. Place in oven dish. Put aside.
- In a bowl, mix ketchup, chili sauce, Worcestershire sauce, mustard, lemon juice, and the saved peach juice, until even consistency is reached.
- Pour sauce onto meat balls and cook 30 minutes in oven.
- Add peach slices and continue to cook 15 minutes.

PS. Several meat balls can be browned, then frozen. The number of meat balls you need can later be thawed and seasoned according to the recipe chosen.