



Cranberry Meatballs

(Off of Stonecroft Cross Country Cookbook - recipe submitted by Valerie Morfeld - Pilger, NE)

This is from a church cookbook my grandmother gave everyone as a bridal shower gift.

2 lbs hamburger /ground turkey (Or combination of the two)

2 Eggs

1/4 t pepper

1/3 cup catsup

1 cup crumbled cornflakes

2 Tablespoons GF Soy Sauce

1/2 teaspoon garlic powder

1 Onion diced or 2 Tablespoons dried minced onion

Mix all ingredients and form into small meatballs. Put in a 9 X 13 pan. Top with sauce and bake uncovered at 350 for 45 minutes

Sauce

16 oz can cranberry sauce (whole berry sauce is better)

1 Tablespoon Lemon Juice

2 Tablespoons Brown Sugar

Mix sauce ingredients and heat in microwave for 2 minutes on high. Stir. If ingredients are not melted heat another minute or until ingredients are melted and mix well

<http://www.lincolntent.com/GFCF-Beef.html>