
Sweet and Sour Sausage Balls (Hot)

Lynn Baughman Asnip

Party Recipes from the Charleston Junior League - 1993

Servings: 12

1 1/2 pounds ground lean pork

1 pound ground cooked ham

2 cups cracker crumbs

2 eggs, well beaten

1 cup milk

salt (to taste)

seasoned salt (to taste)

1 teaspoon minced onion

SWEET AND SOUR SAUCE

1 1/4 cups packed brown sugar

1 1/2 teaspoons dry mustard

1/2 cup cider vinegar

1/2 cup hot water

1/4 cup golden raisins

Preheat the oven to 350 degrees.

Make the sausage balls: Place the pork and ham in a large bowl. Add the cracker crumbs, eggs, milk, salt, seasoned salt and onion. Mix well. Using a melon baller, shape into balls. Place on a baking sheet with sides. Bake for 10 minutes. Drain on paper towels.

Make the sauce: Combine the sugar, mustard, vinegar, water and raisins in a medium-size bowl.

Place the cooked sausage balls in a 9x13-inch baking dish. Pour the sauce over the top. Bake at 350 degrees for 15 minutes.

To serve, Transfer the sausage balls and sauce to a chafing dish.

Appetizers

Per Serving (excluding unknown items): 124 Calories; 2g Fat (11.0% calories from fat); 2g Protein; 27g Carbohydrate; trace Dietary Fiber; 38mg Cholesterol; 31mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 0 Fat; 1 1/2 Other Carbohydrates.