

# Drunken Meatballs

by Nancy Whitley

## Ingredients:

- 6 lbs lean hamburger
- 1 onion, chopped
- 3 teaspoons garlic salt, more if desired
- pepper
- 12 ounces ketchup
- 12 ounces beer

**Directions:** Place ketchup and beer in pan, mixing together and bringing to boil. Mix together hamburger, chopped onion, garlic salt and pepper. Form meat mixture into meatballs and drop into pans of liquids. Do not cook meatballs first. Simmer for about 1 hour, stirring occasionally. You can make these ahead and refrigerate or make them the day you need them. I serve with rice. You can make small meatballs to serve as an appetizer.

Nancy says: "I am often in the mood to make these in November. When the weather turns chilly, it is time to have meatballs and rice!"

Nancy has worked for Shepherd's Bush forever. She works with the wonderful customers up front. Her favorite book is Little White Boy by Elijah Nicholas Wilson, Howard R. Driggs (Editor). Her favorite movie is Gone With the Wind.

