

Foodnity Recipes

Holiday Meatballs in Grape Jelly Sauce

15 min Prep time	**30 min** Cook time	**45 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Meatball Mixture

- [ ] 1 lb ground beef
- [ ] 1/2 cup seasoned breadcrumbs
- [ ] 1 egg, lightly beaten
- [ ] 1/4 cup finely diced onion
- [ ] 1 tsp garlic powder
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp black pepper

Grape Jelly Sauce

- [ ] 1 cup grape jelly
- [ ] 1/4 cup soy sauce
- [ ] 2 tbsp apple cider vinegar
- [ ] 1 clove garlic, minced
- [ ] 1 tbsp brown sugar
- [ ] 1/2 tsp ground ginger

Instructions

1. In a large bowl, gently combine ground beef, breadcrumbs, egg, onion, garlic powder, salt, and pepper. Mix just until blended; avoid over-mixing.
2. Form the mixture into 1-inch meatballs, placing them on a parchment-lined sheet.
3. Heat a skillet over medium-high heat, add a splash of oil, and brown the meatballs on all sides, about 5 minutes total. Transfer to a plate.
4. In the same pan, combine grape jelly, soy sauce, vinegar, minced garlic, brown sugar, and ginger. Stir until the jelly melts and the mixture bubbles gently.
5. Return the browned meatballs to the pan, reduce heat to low, and let them simmer in the sauce for 15-20 minutes, turning occasionally so the glaze coats each ball.
6. Taste the sauce; add a pinch more vinegar if needed. Sprinkle fresh chopped parsley before serving.

Nutrition per serving

280 kcal	14 g	22 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra shine, glaze the meatballs with a quick brush of honey right before serving.
- If the sauce thickens too quickly, add a tablespoon of water or broth.
- These meatballs can be kept warm in a low oven (200°F) for up to 30 minutes.