

Sassy BBQ Meatballs

2 large eggs
2 cups quick-cooking or rolled oats
1 can (12 oz.) evaporated milk
1 cup onion, chopped
2 tsp. salt
1/2 tsp. black pepper
1/2 tsp. garlic powder
3 lbs. ground beef

Sauce:

1 packet **Sassy BBQ Sauce Mix** (dry)
1-1/2 cups ketchup

Preheat oven to 375°. In a large bowl, beat eggs. Add all remaining meatball ingredients. Mix until all ingredients are well combined. Shape into 1-1/2 inch balls. Place meatballs on a greased baking pan. Bake uncovered at 375° for 30 minutes. Drain any fat from the pan, then add meatballs to a slow cooker. In a separate bowl, combine **Sassy BBQ Sauce Mix** and ketchup. Pour sauce over meatballs in slow cooker. Cook on high heat for 3 hours. Makes 12 servings.



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