



### *Ingredients*

1 pound lean ground beef  
1 pound mild ground sausage  
2 eggs  
½ cup unseasoned bread crumbs  
2 tablespoons dried parsley

Salt and pepper  
1 cup parmesan cheese (optional)  
1 jar chili sauce  
1 jar red currant jelly

### *What To Do:*

Mix everything but the last two ingredients very well, and form into small, bite-sized balls. Bake at 350 degrees until done, the meatballs should be slightly brown, about 20 minutes.

In a Dutch oven or very large saucepan add the chili sauce and red currant jelly. As jelly dissolves, and the chili sauce blends with it, gently stir the meatballs in the sauce and completely coat and heat through. Serve very warm.