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# **Waikki Meatballs**

**From the Kitchen of:** Aunt Pat

**Servings:**

**Prep Time:** **Bake Time:** 1 hour **Bake Temp:**

**Ingredients:**

* 1 ½ lbs. ground beef
* 2/3 cup cracker crumbs
* 1/3 cup minced onion
* 1 egg
* 1 ½ tsp salt
* ¼ tsp ginger
* ¼ cup milk
* 1 Tbsp shortening

**Sauce**

* 2 Tbsp cornstarch
* ½ cup brown sugar (packed)
* 1/3 cup vinegar
* 1 can (13 ½ oz) pineapple tidbits drained (reserve syrup)
* 1 Tbsp soy sauce
* 1/3 cup chopped green pepper

Mix thoroughly beef, crumbs, onion, egg, salt, ginger & milk. Shape mixture by rounded tbsp. into balls. Mix shortening in large skillet, brown & cook meatballs. Remove meatballs, keep warm. Pour fat from skillet.

Mix cornstarch & sugar. Stir in reversed pineapple syrup, vinegar & soy sauce until smooth. Pour into skillet, cook over medium heat, stirring constantly, until mixture thickens & boils. Boil & stir 1 minute. Add meatballs, pineapple tidbits & green pepper: hear thoroughly.

Mix together and pour into greased loaf pans filling 2/3 full. Bake.