



## MEAT BALLS IN PINEAPPLE SAUCE

- 2 Pounds Hamburger
- 1 Slice Bread, Crumbled
- 1/2 Cup Milk
- 1 Egg, Beaten
- 2 Teaspoons Salt
- 1/2 Teaspoon Garlic Salt
- 1/2 Teaspoon Pepper
- 2 Tablespoons Oil
- 1 Can Beef Bouillon
- 1 Can Pineapple Chunks In Syrup
- 1/2 Cup Chopped Bell Pepper
- 1/4 Cup Wine Vinegar
- 1/2 Cup Sugar
- 2 Tablespoons Soy Sauce
- 1/2 Teaspoon Salt
- 1 Teaspoon Monosodium Glutamate
- 2 Tablespoons Cornstarch

## DIRECTIONS

1. Soak bread in milk.
2. Add to hamburger, egg, 2 teaspoons salt, garlic salt and pepper then form into small balls.
3. Brown in cooking oil.
4. Remove and set aside.
5. Combine beef bouillon, pineapple with syrup, bell pepper, vinegar, sugar, soy sauce, 1/2 teaspoon salt, and monosodium glutamate in a saucepan and bring to a boil.
6. Thin cornstarch in water and stir into sauce.
7. Simmer for 15 minutes until sauce is clean and thick.
8. Add meatballs and simmer for 15 minutes.