

## Party Meatballs

1-1/2 lb. ground pork	3 Tbsp. prepared horseradish
1-1/2 lb. ground round	3 Tbsp. Worcestershire sauce
2 c. crushed cornflake cereal	2 tsp. dry mustard
1 c. milk	1 tsp. salt
2 eggs	1/2 tsp. black pepper

### Sauce:

1 c. ketchup	2 Tbsp. honey
1/2 c. brown sugar	2 Tbsp. vinegar
1/2 c. water	1 tsp. dry mustard
1/3 c. soy sauce	8 oz. can crushed pineapple, drained

Preheat oven to 450F. For meatballs, combine all ingredients in a large bowl, mixing well. Shape mixture into 1-inch balls. Place on a rack in a shallow baking pan. Bake 12-15 min. or until brown. For sauce, mix together all ingredients except pineapple in a large saucepan over medium heat. Bring to a boil, reduce heat to medium and simmer 10 min. Stir in pineapple. Spoon meatballs into sauce, stirring until well-coated. Continue to cook 10-15 min. or until heated through. Serve hot. Makes about 75 meatballs.