



BBQ Glazed Homemade Meatballs

Savannah · 29/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

12

Description

Homemade meatballs made from beef onion oatmeal evaporated milk and egg and glazed with a homemade barbecue sauce made with ketchup brown sugar garlic and liquid smoke Best meatballs I ever tasted Everyone asks for this recipe

Ingredients

- - 1 ½ pounds ground beef - 1 cup quick-cooking oats - 6 ½ fluid ounces evaporated milk - ¾ cup chopped onion
- divided - 1 egg
- lightly beaten - 1 tablespoon chili powder - 1 teaspoon salt - ½ teaspoon garlic powder - ¼ teaspoon ground black pepper - 1 cup ketchup - 1 cup brown sugar - 1 tablespoon liquid smoke flavoring - ¼ teaspoon minced garlic

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a medium-sized baking dish. Combine ground beef
2. oats
3. evaporated milk
4. 1/2 cup onion
5. egg
6. chili powder
7. salt
8. garlic powder
9. and pepper in a bowl. Form into 1 1/2 inch balls; arrange in a single layer in the prepared baking dish. Combine ketchup
10. brown sugar
11. remaining 1/4 cup onion
12. liquid smoke
13. and garlic in a separate bowl; pour evenly over meatballs. Bake in the preheated oven
14. uncovered
15. until an instant-read thermometer inserted into centers reads at least 160 degrees F (72 degrees C)
16. about 1 hour.