

## **Rhubarb Glazed Meatballs**

*from In Our Grandmothers' Kitchens*

### *Ingredients:*

#### *for the stewed rhubarb:*

2 pounds rhubarb (about 6 cups chopped)  
2/3 to 1 cup sugar  
2 teaspoons lemon juice  
1 teaspoon cinnamon (optional)

#### *for the meatballs:*

1 pound lean ground beef  
1/3 cup finely chopped onion  
1 garlic clove, finely minced  
1/3 cup dried breadcrumbs  
1/2 teaspoon salt  
1/8 teaspoon black pepper  
2 eggs, slightly beaten  
1 12-ounce bottle chili sauce  
2-1/2 to 2-3/4 cups stewed rhubarb (you will have some extra from the recipe above, which I encourage you to eat as it is!), pureed in a blender

### *Instructions:*

First, stew your rhubarb. Wash and trim the rhubarb. Cut it into 1-inch pieces. In a heavy, nonreactive saucepan, combine all the ingredients and cover. Let the pan sit for an hour or so to allow the rhubarb to juice up; then cook it over low heat until the rhubarb softens (at least 5 to 7 minutes; maybe more depending on your stove).

Preheat the oven to 375 degrees. In a large bowl combine all the ingredients except the chili sauce and rhubarb.

Mix well; then shape the mixture into 1-inch balls. Place the balls on a large rimmed baking sheet (I like to line it with nonstick aluminum foil), and bake the meatballs for 25 to 30 minutes (or until done).

While the meatballs are baking, combine the chili sauce and rhubarb in a 3-quart saucepan. Bring them to a simmer and cook for 5 minutes, stirring frequently.

When the meatballs are done add them to the sauce. Stir to coat, and simmer for 5 more minutes, stirring gently from time to time.

Makes 24 to 30 meatballs.