

Saucy Meatless Meatballs

Make 48 delicious balls the easy way.

- 1 12-oz. bottle of chili sauce**
- 1/4 cup brown sugar**
- 2 Tbsp. apple cider vinegar**
- 1 Tbsp. anchovy-free Worcestershire sauce**
- 1 tsp. dry mustard**
- 48 Nate's Meatless Meatballs (Classic or Italian flavor) or Trader Joe's Meatless Meatballs, defrosted**

In a 4 quart saucepan heat chili sauce, sugar, vinegar, Worcestershire sauce, mustard, and 3/4 cup of water. Simmer gently for 10 minutes, stirring occasionally.

In a little olive oil in a large skillet lightly brown the meatless meatballs, Then add them to the sauce. Allow them to steep in sauce for several hours or overnight.

Serve balls warm in a chafing dish as appetizers. The sauce is also good on pasta, with or without the “meatless balls.”

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