

# **Walnut Meatballs (20 meatballs)**

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## **Meatball Ingredients**

1 ¼ C Ritz cracker crumbs  
¾ C finely chopped walnuts (pecans as alternate)  
½ tsp salt  
1 finely chopped small onion  
1 ½ tsp ground sage  
¾ C grated longhorn cheese (or whatever is available)  
2 pressed garlic cloves  
3 tsp minced parsley  
4 eggs

## **Apricot Barbeque Sauce Ingredients**

¼ C Canola oil  
¼ C vinegar or lemon juice  
¾ C apricot jam  
½ C ketchup  
2 tsp brown sugar  
2 tsp finely chopped onion  
½ tsp salt  
½ tsp ground oregano  
Dash hot pepper sauce (tobacco sauce)

## **Instructions**

Mix all meatball ingredients. Form into walnut-sized balls. Place in casserole dish in single layer. (If freezing for later, place on a tray in the freezer. Once frozen, place the meatballs in a freezer storage bag. When frozen, bake 12 minutes at 350° to thaw.)

Mix all apricot barbeque sauce ingredients. Bring to a boil. Simmer for 5 minutes.

Pour apricot barbeque over the meatballs. Bake covered at 350° for 30 minutes.