



### ***Evelyn's Tangy 'N' Spicy Meatballs***

4 pounds ground chuck  
2 eggs, beaten  
4 cups bread crumbs  
2 1/2 teaspoons onion powder  
4 teaspoons garlic salt  
4 tablespoons Evelyn's Tangy 'N' Spicy  
Gourmet Sauce or Evelyn's Original  
Gourmet Sauce

Mix well and roll into 1 1/2-inch balls. Preheat oven to 350 degrees. Place on greased baking pan and bake for 10 minutes. Remove from oven, turn each meatball. Return to oven and continuing baking for an additional 10 minutes, or until done. Drain well.

Place in Crock Pot or 12- x 18-inch baking dish. Cover with 2 bottles of **Evelyn's Tangy 'N' Spicy Gourmet Sauce** or **Evelyn's Original Gourmet Sauce**. Heat until bubbly or until heated through. Place into desired serving container.

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