

Sweet Sausage Meatballs

1 (8 oz) can water chestnuts, drained

1 (4 ½ oz) can mushrooms, drained

1 pound bulk regular pork sausage

1 pound bulk hot pork sausage

¼ cup cornstarch

1 cup real maple syrup- not the stuff you put on pancakes

2/3 cup red wine vinegar

¼ cup soy sauce

In a food processor, process water chestnuts and mushrooms until minced. Transfer to a bowl; add sausage. Mix well. Shape into 1-inch balls. Place in ungreased baking dish and bake for 25 minutes at 350. Meanwhile,, in a saucepan combine cornstarch, syrup, vinegar, and soy sauce; whisking until smooth. Bring to boil; cook and stir for 2 minutes or until thick and bubbly. Drain meatballs; add to sauce and heat through. Can be kept warm in a crock pot on low setting. Yield: 12-14 servings.