

Meatball Lover's Sandwich

2 eggs

1/3 cup milk

2 cups soft bread crumbs

1/2 cup finely chopped onion

1 1/2 tsp salt

2 pounds ground beef

2 cloves minced garlic

1 tsp. butter

1 cup ketchup

2/3 cup chili sauce

1/4 cup packed brown sugar

2 tbsp Worcestershire sauce

2 tbsp prepared mustard

2 tsp celery seed

1/2 tsp salt

1/4 tsp hot sauce

8 hoagie buns, split with part of inside hollowed out

Mozzarella cheese slices or grilled onions

Beat eggs and milk. Stir in bread crumbs, onion and salt. Mix in beef and lightly shape into 1-inch balls. Bake in lightly greased baking pan uncovered at 375 for 15-20 min. until no longer pink in the middle. Meanwhile, in a saucepan, sauté garlic in butter. Add ketchup, chili sauce, brown sugar, Worcestershire sauce, mustard, celery seed, salt and hot sauce. Bring to a boil and then add meatballs. Reduce heat; cover and simmer for 20 min, stirring occasionally. Spoon mixture into buns. Top with cheese and bake 5-10 min. at 375 until bread is toasty and cheese is melted. *Can top with onions instead of cheese and just skip the cheese-melting step.

Adapted from Kelly Gerhardt's recipe in 2001 Best of Country Cooking.