Peach meatballs

Chef	Portions	Preparation
Denis Courcy	**3 to 4**	**15min.**

Ingredients

- [ ] 800 g ground beef
- [ ] 1 onion
- [ ] 1 egg, beaten
- [ ] 1 slice bread, crumbled
- [ ] Salt and pepper to taste

Sauce

- [ ] ½ cup chili sauce
- [ ] 1 tbsp. lemon juice
- [ ] ½ cup brown sugar
- [ ] 2 tbsp. hot mustard
- [ ] ½ cup peach juice
- [ ] 1 tsp. soy sauce
- [ ] 1 cup diced peaches

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Preparation

— Combine beef, onion, egg and bread. Season with salt and pepper and shape into meatballs. Fry in a skillet or bake on a baking sheet and set aside.

— Combine all sauce ingredients, boil and pour over meatballs in a baking dish. Bake at 350°F for 45 minutes. Add diced peaches three-quarters of the way through cooking.

Bon appétit!

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