

Burgundy Meatballs

1/2 cup pan drippings or corn oil

1 cup all-purpose flour

1/2 tsp ground pepper

2 Tbsp sugar

6 cups water*

8 beef bullion cubes*

3 3/4 cups burgundy wine

bottled gravy sauce ("Gravy Master")

1 recipe meatballs, cooked

*or 6 cups of beef broth

Pour drippings or oil into large skillet or pan. Heat to medium-high; add flour, stirring well. Cook 1 - 2 minutes.

Add pepper and sugar; gradually add water and bullion cubes (or broth) and burgundy. Cook, stirring, until smooth. Add gravy sauce until desired color is reached.

Add meatballs; cover and simmer 30 minutes.

Serve over noodles. Makes 8 - 10 servings.

Appetizers: Keep warm in crock pot or chafing dish. Serves 20.