

Waikiki Meatballs

1 ½ lbs	ground beef
⅔ cup	cracker crumbs
⅓ cup	minced onion
1	egg
1 ½ tsps	salt
½ tsps	ginger
¼ cup	milk
2 tbls	cornstarch
½ cup	brown sugar (packed)
1 can	pineapple tidbits, drained (reserve syrup)
⅓ cup	vinegar
1 tbls	soy sauce
⅓ cup	chopped green pepper

Mix thoroughly beef, crumbs, onion, egg, salt, ginger, and milk. Shape mixture into rounded teaspoon balls. Melt some shortening in a large skillet; brown and cook meatballs; keep warm. Pour fat from skillet.

Mix cornstarch and sugar. Stir in reserved pineapple syrup, vinegar, and soy sauce until smooth. Pour into skillet with meatballs; cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir for 1 minute. Add pineapple and green pepper. Heat through and serve.