Sweet Turkey Meatballs

By Debbie Bravo

**Ingredients:**

*Meatballs:*

3 pounds of turkey meat (kosher or regular – your choice)

3 eggs

matzah meal (approximately ½-1 cup)

*Sauce:*

24 ounces ketchup (divided in 2)

24 ounces water (divided in 2)

10 Tablespoons light brown sugar (divided in 2)

**Directions:**

1. In a large pot (I use 8 quart), put half of the ketchup and half of the water on a low to medium flame. Add 5 Tablespoons of brown sugar. Cover. Stir occasionally. Do not let it burn.
2. In a large bowl, put meat in. Add one egg at a time. (You may only need 2 eggs if the meat is very liquidy.) Add the matzah meal, a little at a time, until the meat is well mixed, and not too wet.
3. Make half of the meat into meatballs. I like them about the size of a golf ball, but others make them smaller or larger. Put the rolled meatballs on a sheet of wax paper. When you have made half of the meat, put them in a single layer around the pot. Cover the pot.
4. Add to the pot the rest of the ketchup, water and brown sugar.
5. Then make the rest of the meatballs. Add them to the pot as a second layer.
6. Let them cook on low-medium flame. They should cook for at least 30 minutes, covered, stirring lightly and occasionally.
7. They can stay on a low flame for hours. Serve as appetizers or main course. If main course, you can serve over extra wide egg noodles.