

Recipe of the Month

September 2007

We hope you are enjoying the Recipe of the Month and will soon start sharing recipes of your own. If you wish to share your favorite or worst recipe with us please do so.

What we are asking is that you bring your recipe plus about 30 copies with you or email Jim Causey at jimbosa@juno.com a week before Roundtable and I will bring copies. We will try to display one recipe a month so do not despair if you send in a recipe and we hold it until next month but all recipes will be distributed.

Enjoy this side dish on any camping trip or at home.

SWEET-AND-SOUT MEATBALLS

1 20 oz can Pineapple Chunks
1/3 cup water
3 Tablespoons Vinegar
1 Tablespoon Soy Sauce
½ cup packed Brown Sugar
3 Tablespoons Cornstarch
1 batch of 30 meatballs
1 large green pepper, cut into 1 inch pieces
Hot cooked Rice

Drain Pineapple, reserving juice. Set pineapple aside. Add water to juice if needed to measure 1 cup; pour into a large skillet. Add 1/3 cup water, vinegar, Soy Sauce, Brown Sugar and Cornstarch; stir until smooth. Cover over medium heat until thick, stirring constantly. Add pineapple, meatballs and green pepper. Simmer, uncovered, for 20 minutes or until heated through. Serve over rice. Yield 6 servings.

Don't forget to share those recipes.