

German Meatball Sauce

Recipe by: Taste of the Country, modified by the O'Connor clan

Servings: 4

Amount	Ingredient	Prep Notes
2 cups	beef broth	
1/4 cup	brown sugar	
1/2 cup	gingersnaps	crushed
2.5 teaspoons	lemon juice	
1/2 cup	raisins	
	meatballs	

- bring beef broth to boil. Reduce heat to medium and add brown sugar, gingersnaps, and lemon juice. Stir until gingersnaps are 'dissolved'.
- add raisins and meatballs
- simmer for 15-30 minutes, letting meatballs warm up to an acceptable temperature and soak up some sauce.
- serve with noodles

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- *note:* you may double the sauce if you want to heavily sauce your noodles.