

# Angels Cook Book



## Cape Cod Cocktail Meatballs

2 pounds ground beef	cranberry sauce (such as Ocean Spray®)
1 cup bread crumbs	1 ½ cups ketchup
¼ cup chopped fresh parsley	2 ½ tablespoons packed brown sugar
2 eggs	1 tablespoon lemon juice
2 tablespoons grated onion	
2 tablespoons soy sauce	
¼ teaspoon garlic powder	
1 (16 ounce) can jellied	

### Instructions:

Preheat oven to 375 degrees F (190 degrees C).

Mix ground beef, bread crumbs, parsley, eggs, grated onion, soy sauce, and garlic powder in a bowl until thoroughly combined. Pinch off about 2 teaspoons of meat mixture per meatball and roll into small meatballs. Arrange meatballs in a large, deep baking dish.

Bake in the preheated oven until meatballs are browned, about 25 minutes. Drain excess grease.

Combine jellied cranberry sauce, ketchup, brown sugar, and lemon juice in a saucepan and place over medium heat. Stir the sauce until cranberry sauce has melted and brown sugar has dissolved.

Pour the sauce over meatballs and bake until sauce forms a glaze and meatballs are no longer pink inside, 25 to 30 more minutes.

### Nutritional Information

Serving Size: 20 servings • Calories: 168  
[www.allrecipes.com/recipe/230537](http://www.allrecipes.com/recipe/230537)



## Sufganiyot

4 cups self-rising flour	1 pinch salt
2 eggs	2 tablespoons vanilla sugar
2 (8 ounce) containers yogurt	3 quarts vegetable oil for frying
2 tablespoons white sugar	

### Instructions:

Combine flour, eggs, yogurt, sugar, salt and vanilla sugar in a large mixing bowl. Mix well. Set the dough aside for 30 minutes.

Form the dough into balls with a 2-inch diameter.

Heat the vegetable oil to 365 degrees F (190 degrees C) in a large pot or deep fryer over high heat. It is best to use a basket or slotted spoon for deep frying the sufganiyot, as the oil will be extremely hot. Deep fry the dough in the oil. Let the sufganiyot cool and drain on paper towels.

Optional: Serve with jam of your choice.

### Nutritional Information

Serving Size: 6 servings • Calories: 788  
[www.allrecipes.com/recipe/11438](http://www.allrecipes.com/recipe/11438)