Sweet-And-Sour Meatballs

Ingredients

- 1 can (20 ounces) unsweetened pineapple chunks
- 1 package (12 ounces) frozen fully cooked homestyle or Swedish meatballs, thawed
- 1 large green pepper, cut into 1-inch pieces
- 3 tablespoons cornstarch
- 1/3 cup cold water
- 3 tablespoons cider vinegar
- 1 tablespoon soy sauce
- 1/2 cup packed brown sugar
- Hot cooked rice, optional
- Thinly sliced green onions, optional

Directions

1. Drain pineapple, reserving juice. Set pineapple aside. Add enough water to juice if needed to measure 1 cup. In a large skillet over medium heat, cook the meatballs, green pepper and juice mixture until heated through.
2. In a small bowl, combine the cornstarch, cold water, vinegar and soy sauce until smooth. Add brown sugar and reserved pineapple to the pan; stir in cornstarch mixture. Bring to a boil; cook and stir until thickened, about 2 minutes. If desired, serve with rice and top with green onions.