Tangy Sweet-And-Sour Meatballs

Ingredients

- 1 can (20 ounces) pineapple chunks
- 1/3 cup water
- 3 tablespoons vinegar
- 1 tablespoon soy sauce
- 1/2 cup packed brown sugar
- 3 tablespoons cornstarch
- 30 frozen fully cooked Italian meatballs (about 15 ounces)
- 1 large green pepper, cut into 1-inch pieces
- Hot cooked rice

Directions

1. 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.
2. Cook over medium heat until thick, stirring constantly. Add the pineapple, meatballs and green pepper.
3. Simmer, uncovered, until heated through, about 20 minutes. Serve with rice.