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"Made with only the finest and freshest ingredients, Rosina's great tasting meatballs are the perfect addition to any menu. Rosina meatballs are oven baked, fully cooked and free of preservatives and MSG. Easy to prepare and consistent. Traditional Rosina Italian Style Meatballs are prepared with only the highest quality beef, Romano cheese, whole fresh eggs and Italian spices. Let Rosina do all of the work and enjoy these delicious meatballs today."



#23405 Rosina 2oz Meatballs (cooked)

Buffet Meatballs

- 1 cup grape juice
- 1 cup apple jelly
- 1 cup ketchup #06975
- 8oz tomato sauce #00737
- 4 pounds meatballs

In a small saucepan, combine the juice, jelly, ketchup and tomato sauce. Cook and stir over medium heat until jelly is melted; remove from the heat. Place meatballs in a 5-qt. slow cooker. Pour sauce over the top and gently stir to coat. Cover and cook, on low for about 4 hours.

Catalina Meatballs

- 1 medium onion (thinly sliced)
- 2 tsp olive oil #13736
- 16oz Catalina salad dressing #05083
- 20 meatballs

Saute onion slices in olive oil until softened. Place frozen meatballs in medium skillet. Pour dressing over meatballs. Cover skillet and cook over low heat until dressing caramelizes on meatballs and onion, and the meatballs are fully thawed and heated through. Serve over rice.

Swedish Meatball Stroganoff

- 10oz beef gravy #03135
- 10oz creamy mushroom soup #19019
- 10oz sliced mushroom, sauteed
- 16 frozen meatballs
- 8 oz sour cream #44156
- 1/4 tsp allspice #13850
- 1/4 tsp nutmeg #13990
- cooked noodles



Mix gravy and soup in a saucepan. Add mushrooms and heat, then add meatballs. Continue warming until meatballs are heated through. Remove from heat and stir in sour cream. Serve over noodles.

Appetizer Meatballs

- 2 cups ketchup #06975
- 1/2 cup water
- 1/2 cup white vinegar #07270
- 1/2 cup honey
- 2 tbs Worcestershire sauce #06528
- 1 tsp dried minced onion
- 1/4 tsp pepper #14030
- dash garlic powder #13955
- dash cayenne pepper #13880
- 12 meatballs



In a Dutch oven, combine the first nine ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes. Meanwhile, thaw meatballs in microwave. Stir into sauce; heat through.

Meatball Pizza

- 2 (9") prebaked Italian focaccia crust #24137
- 8oz pizza sauce #06470
- 1 tsp garlic powder #13955
- 1 tsp Italian seasoning #13975
- 1/4 cup grated Parmesan cheese #20690
- 1 small onion (halved and sliced)
- 12 frozen fully cooked meatballs (thawed and halved)
- 1 cup (4oz) shredded mozzarella cheese #20560
- 1 cup (4oz) shredded cheddar cheese #20590

Place the crust on an ungreased 12-in. pizza pan. Spread with pizza sauce; top with garlic powder, Italian seasoning, Parmesan cheese and onion. Arrange the meatball halves over top; sprinkle with cheeses. Bake at 350° for 12-17 minutes or until heated through and cheese is melted.

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