

Meatballs in Mushroom Sauce

3 servings

45 minutes

Ingredients

10 meatballs

1/3 pound ground beef

1/8 cup chopped onion

½ beaten egg

¼ cup crushed crackers

1/8 tsp salt

1/8 tsp pepper

2 tbl butter

¾ cup chopped onion

½ pound mushrooms, stems removed and sliced

2 cans cream of mushroom soup

½ can milk

½ tsp poultry seasoning

½ tsp black pepper

Directions

Heat oven to 350°F.

Mix together all the ingredients for the meatballs. (I make mine a pound at a time and freeze two batches for later). Form into balls about 1 inch across and place on a baking sheet with an edge to catch grease. Bake for 20 minutes.

Meanwhile in a saucepan, melt butter. Add onions, and cook until translucent. Add mushrooms and cook until liquid is absorbed. Add cans of soup, milk and seasonings. Bring to a simmer and reduce heat.

When the meatballs are cooked add to sauce. Serve over rice or noodles.