

## DEER HEAD INN MEATBALL SURPRISE

1 lb. ground beef  
1 tsp. salt  
1/3 tsp. pepper  
2 tsp. parsley, minced  
Pinch of garlic powder  
Pinch of granulated onion  
1 egg  
1 1/2 c. dry bread crumbs  
3/4 c. water  
1 tsp. olive oil  
4 lg. pieces Italian bread  
1 c. mushrooms, sliced and cooked  
1 c. onion, diced  
1 c. green pepper, diced  
1 jar spaghetti sauce heated  
2 c. Provolone or Mozzarella cheese,  
shredded

Preheat oven to 450 degrees. Combine beef, seasonings, oil, parsley, onion, egg, breadcrumbs and water; mix well. Form into 12 to 14 meatballs. Bake on cookie sheet at 450 degrees for 10 to 12 minutes; drain. Place bread sections on plates (for microwave) or cookie sheet (for oven). Break meatballs into bite sized pieces with a fork. Arrange on bread to cover completely. Top with mushrooms, onions and peppers. Cover with shredded cheese. Bake in oven at 450 degrees or in microwave for 2 1/2 minutes (or just until cheese melts). Top with heated sauce; serve immediately. Serves 4.

## MEATBALL APPETIZERS

1 lb. ground beef  
1/3 c. minced onion  
1 egg  
1 tsp. salt  
1/2 tsp. Worcestershire sauce  
1/2 c. dried bread crumbs  
1/4 c. milk  
1 tbsp. minced parsley  
Dash of pepper

Mix; bake at 300 degrees for 15 minutes; Put on cookie sheet and watch them for doneness. --SAUCE:--

1 (12 oz.) bottle chili sauce  
1 (10 oz.) jar grape jelly

Warm; add meatballs and simmer all about 30 minutes. Can be kept warm in sauce while serving.

## MEATBALL AND RICE DISH

1 1/2 lbs. Hamburg  
2 onions  
1 pkg. onion soup mix  
2 c. rice

Roll Hamburg into small balls. Brown onions in small amount of oil. Add hamburger rolls and package onion soup mix - cook rice then mix all together - if it needs to be thickened I use instant potato flakes.

## SWEDISH MEATBALL AND RICE CASSEROLE

1 1/2 lb. meatloaf mix  
1 med. onion, chopped and sauteed  
1 1/2 c. breadcrumbs  
1 tbsp. chopped parsley  
1 1/2 tsp. salt  
1/8 tsp. pepper  
1 tsp. Worcestershire sauce  
1/4 c. ketchup  
1/4 c. milk  
2 eggs, slightly beaten

Mix all ingredients. Shape into meatballs, roll lightly in flour and brown in pan in 1/4 cup Crisco. Place in casserole dish and bake at 350 degrees for 15 minutes. Saute 1 pound of fresh mushrooms. Add 2 tablespoons flour, 1/2 cup sour cream and 2 cans beef consomme. Pour over meatballs and 1 1/2 cups uncooked rice. Bake at 350 degrees for 45 minutes or until rice is cooked.

## SPICY MEATBALL SANDWICHES

### MEATBALLS:

1 lb. ground beef  
1 egg  
1 clove garlic, minced  
1/4 chopped onion  
1/2 c. Italian bread crumbs  
1/4 c. milk  
1 tsp. Worcestershire sauce  
1 tsp. salt  
1/4 tsp. pepper

--SAUCE:--

1 clove garlic, crushed  
1 tbsp. butter  
1/2 c. ketchup  
1/3 c. chili sauce (Heinz, tomato based sauce)  
2 tbsp. brown sugar  
1 tbsp. Worcestershire sauce  
1 tbsp. prepared mustard  
1 tsp. celery seed (optional)  
1/4 tsp. salt  
Few drops hot pepper sauce  
3 thin lemon slices  
About 20 (1") meatballs  
6 hard rolls or French bread

MEATBALLS: Preheat oven to 375 degrees. Combine beef, egg, garlic, onion, crumbs, milk, Worcestershire sauce, salt and pepper. Mix lightly and well. Shape into about 20 meatballs. Place in a baking pan and bake 25 to 30 minutes. SAUCE: In a medium saucepan, cook garlic in butter for 4 to 5 minutes. Stir in ketchup, chili sauce, brown sugar, Worcestershire sauce, mustard, celery seed, salt, pepper sauce and lemon slices. Bring to a boil. Add meatballs. Cover and cook over medium heat for 20 minutes, stirring occasionally or until heated through. Remove lemon slices. Yield: 6 sandwiches.

## SUMMER MEATBALL STEW

1 lb. ground chuck  
1/2 c. soft bread crumbs  
1/4 c. chopped parsley

1/4 c. milk  
3/4 tsp. salt  
1/2 tsp. oregano  
1/4 tsp. pepper  
2 tbsp. cooking oil  
1/2 tsp. basil  
8 mushrooms, sliced  
1 green pepper, chopped  
1 onion, chopped  
1 clove garlic, crushed  
1/2 lb. fresh green beans or 1 can,  
drained  
6 fresh tomatoes or 1 lg. can with  
juice  
2 beef bouillon cubes  
2 c. water

Combine first 8 ingredients in bowl. Mix well and shape into 24 meatballs. Heat oil in 12-inch skillet over medium heat for 5 minutes. Brown meatballs and remove from skillet. Add mushrooms, green pepper, onion and garlic to skillet. Saute 10 minutes. Pour off excess fat. Stir in meatballs, green beans, tomatoes, beef bouillon, water and basil. Cook until mixtures comes to a boil, about 20 minutes. Reduce heat to low. Cover and simmer 20 minutes more or until vegetables are tender. Serves 8. Freezes well.

## MEATBALL SOUP

1 1/2 lbs. ground chuck  
1 egg, lightly beaten  
3 tbsp. water  
1 slice soft bread, crumbled  
1/4 tsp. salt

1 tbsp. parsley, chopped

**SOUP:**

1 (10 1/2 oz.) can bouillon  
1 (1 lb. 12 oz.) can tomatoes,  
undrained (or 3 1/2 c. V-8 juice)  
1 env. onion soup mix  
2 c. carrots, sliced  
1/2 c. celery, sliced  
1/4 tsp. pepper  
1/4 tsp. dried oregano  
1/4 tsp. dried basil  
1 bay leaf  
1 1/2 - 2 c. water

In medium bowl, combine beef, egg, water, bread crumbs, salt and parsley; shape into small balls. In hot butter in a 4 1/2 quart kettle, saute meatballs until brown. Remove and set aside. In same kettle, combine soup ingredients. Simmer 20 minutes. Add meatballs and simmer 30 minutes longer. Serves 6.

**MEXICAN MEATBALL**

2 lb. hamburger meat  
1 pkg. Lipton onion soup mix  
2/3 c. evaporated milk  
2 c. ketchup  
1 c. brown sugar  
1 tbsp. Worcestershire sauce

Mix hamburger, onion soup mix and milk together and make into meatballs. Brown meatballs in broiler. Mix ketchup, brown sugar and Worcestershire sauce together and put in crock pot. Add meatballs to crock pot. Cook for 7 hours on high.



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