



Meaty Balls

NIBBLEDISH CONTRIBUTOR

Ingredients

1 egg, beaten
2 big onions
1/4 cup milk
1/4 cup soft bread crumbs
1 tablespoon chopped parsley
1/2 teaspoon salt
1 dash pepper
1 pound ground beef
1 can (14 oz size) beef broth
1 can (3 oz size) chopped mushrooms, drained

Instructions

For meatballs: Combine egg, milk, bread crumbs, parsley, salt, 1/2 teaspoon dill weed and pepper. Add ground beef and mix gently but well. Shape into 1 1/2-inch balls.

Brown meatballs in vegetable oil; drain fat. Add broth, mushrooms and onion. Cover and simmer for 30 minutes.
