

## Swedish Meatballs

45 balls

*Ingredients:*

*1½ cups milk*

*¾-1½ cups porous, spongy bread;*

*Sweet French is good (~2 slices or*

*1½ rolls)*

*2 pounds ground round*

*1 egg, beaten*

*1 large onion, minced or 2*

*tablespoons + 1 teaspoon instant*

*¼ teaspoon, rounded, poultry*

*seasoning*

*2 teaspoons salt*

*1 can mushroom soup*

*soup can of milk*

Let milk soak into bread until it is very soft & light, so that you can hardly make a ball (~½ hour). Mix with meat, onion, poultry seasoning, salt & egg. Take a big tablespoon of the mixture & dip it in flour to make a ball. Fry balls in butter until golden on all sides. Pour off excess fat, then add a little water and cook on low for ½ hour. Add soup & soup can of milk and cook 20 minutes or until guests come. Serve with rice or noodles.