

Creamy Dill Meatballs

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Preparation Time: 30 minutes

Start to Finish Time: 3 hours

MEATBALLS

1/2 cup sour cream

2 teaspoons Parmesan or Romano cheese, grated

1 -2 teaspoons pepper

1 teaspoon salt

1 teaspoon dry bread crumbs

1/2 teaspoon garlic powder

1 1/2 pounds ground beef

2 tablespoons olive oil

SAUCE

1 can (10 3/4 oz) condensed cream of mushroom soup, undiluted

1 cup sour cream

2 teaspoons dill weed

1/2 teaspoon sugar

1/4 teaspoon pepper

1/4 teaspoon garlic powder

In a large bowl, combine the sour cream and cheese.

Add the pepper, salt, bread crumbs and garlic powder.

Crumble the meat over the mixture and mix well. Shape into 1-inch balls.

Preheat the Westbend electric skillet to 350 degrees and add the oil.

Saute' the meatballs for 20 to 25 minutes or until no longer pink. Drain.

In a large bowl, combine the soup, sour cream, dill weed, sugar, pepper and garlic powder. Pour over the meatballs.

Cover and cook at 350 degrees for 2 to 3 hours or until heated through.

Per Serving (excluding unknown items): 3445 Calories; 304g Fat (79.4% calories from fat); 131g Protein; 47g Carbohydrate; 3g Dietary Fiber; 735mg Cholesterol; 5276mg Sodium. Exchanges: 1 1/2 Grain(Starch); 16 1/2 Lean Meat; 0 Vegetable; 1 Non-Fat Milk; 52 Fat; 0 Other Carbohydrates.