

## Beef

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# Delicious Meatballs

Tom Mullen

**3 cups bread crumbs**

**3/4 cup milk**

**3/4 teaspoon salt**

**dash garlic salt**

**dash dried basil, crushed**

**1 1/2 pounds ground beef**

**1 can (10 3/4 oz) condensed tomato soup, undiluted**

Preheat oven to 350 degrees.

Combine bread crumbs, milk, salt, garlic salt and basil in a small bowl. Add meat, ; mix well. Shape into meatballs; set aside.

Place meatballs in a large casserole dish. Pour tomato soup on top of meatballs.

Bake, covered, for 30 minutes. Uncover; bake 10 minutes longer.

Yield: 28 meatballs

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Per Serving (excluding unknown items): 3674 Calories; 208g Fat (51.5% calories from fat); 164g Protein; 277g Carbohydrate; 9g Dietary Fiber; 604mg Cholesterol; 6335mg Sodium. Exchanges: 17 1/2 Grain(Starch); 16 1/2 Lean Meat; 1/2 Non-Fat Milk; 32 1/2 Fat.