

# Stuffing Balls

Clara Eaker

*The Pennsylvania State Grange Cookbook (1992) Spinach Squares*

25:

## Servings: 8

*1 loaf Italian bread  
1 small onion, chopped  
2 stalks celery, chopped  
1 cup margarine  
1 can (10 ounces) cream of  
chicken soup  
2 eggs, beaten  
salt (to taste)  
pepper (to taste)  
1 soup can water*

Preheat the oven to 300 degrees.

Tear the bread into small pieces. Place the pieces in a bowl.

In a skillet, saute' the onion and celery in margarine for 5 minutes. Pour over the bread.

In a small bowl, combine half of the soup with the eggs, salt and pepper. Mix in with the bread mixture. Shape into small balls. Place in a 13x9-inch baking pan. Mix the remaining soup with water until smooth. Pour over the balls.

Bake, covered with foil, for one hour. Remove the foil.

Bake for 15 minutes longer.

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Per Serving (excluding unknown items): 250 Calories; 25g Fat (88.9% calories from fat); 3g Protein; 4g Carbohydrate; 1g Dietary Fiber; 54mg Cholesterol; 432mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 5 Fat.