

Meatballs II

Brenda Linnell

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 pound ground beef
1 pound ground pork
2 cups bread crumbs
1 cup grated cheddar
cheese
4 eggs, beaten
1 cup milk
2 jars (32 ounce ea) meat
sauce*

Preheat the oven to 350 degrees.

In a bowl, combine the ground beef and ground pork. Mix well. Add the bread crumbs, cheese, beaten eggs and milk. Mix well.

Form the mixture into little meatballs. Place the balls on a cookie sheet.

Bake for 10 minutes. Turn the meatballs. Bake for an additional 10 minutes.

Place the meatballs in a saucepan. Add the meat sauce. Simmer until ready to serve.

Per Serving (excluding unknown items): 4357 Calories; 294g Fat (61.6% calories from fat); 240g Protein; 171g Carbohydrate; 5g Dietary Fiber; 1713mg Cholesterol; 3528mg Sodium. Exchanges: 10 1/2 Grain(Starch); 29 Lean Meat; 1 Non-Fat Milk; 41 Fat.