
Meatballs in Dilly Sauce

Helen Tauery - Anacoco, LA

Olde Family Favorites - Order of the Eastern Star -1965

1 pound lean ground beef
1 1/4 teaspoons salt
1/2 teaspoon black pepper
1/2 cup fine dry bread crumbs
1 tablespoon onion, minced
2 tablespoons water
2 tablespoons shortening
1 can (10 ounce) cream of mushroom soup
1 cube beef bouillon
1/2 cup boiling water
1 teaspoon dill seed
1 teaspoon garlic powder
1 tablespoon chili sauce
3/4 cup sour cream
cooked rice

In a bowl, combine the ground beef, one teaspoon of salt, 1/4 teaspoon of pepper, bread crumbs, onion and two tablespoons of water. Mix well. Shape into one-inch balls.

In a skillet, brown the meatballs in the shortening. Drain the excess fat. Add the soup, bouillon, boiling water and dill seed. Simmer, covered, for 10 minutes.

Add the garlic powder and chili sauce. Cook for 2 minutes. Stir in the sour cream, remaining pepper and salt. Heat through. Serve over rice.

Meatballs

Per Serving (excluding unknown items): 1969 Calories; 166g Fat (76.5% calories from fat); 90g Protein; 24g Carbohydrate; 2g Dietary Fiber; 420mg Cholesterol; 5474mg Sodium. Exchanges: 1 Grain(Starch); 12 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 26 Fat; 0 Other Carbohydrates.