

Savory Meatballs

Ann Oerman - York, PA

Treasure Classics - National LP Gas Association - 1985

Yield: 25 meatballs

*1 pound lean ground beef
salt (to taste)
pepper (to taste)
1/2 teaspoon Lawry's
seasoned salt
1/2 teaspoon McCormick
"Salad Supreme" seasoning
parsley leaves (optional)
finely diced onion (optional)*

Preparation Time: 30 minutes**Cook Time: 30 minutes**

In a bowl, mix together the ground beef, salt, pepper, seasoned salt, Salad Supreme, parsley (if using) and onion (if using). Form the mixture into meatballs. (You can form the meatballs by wrapping around something else like mushrooms, olives, cheese or make up your own variations.)

Brown the meatballs in a skillet.

Brush with a sauce, - try "Ann's Secret Sauce" (find under "Cooking Sauces").

Serve hot with toothpicks.

Per Serving (excluding unknown items): 1199 Calories; 94g Fat (72.4% calories from fat); 80g Protein; 0g Carbohydrate; 0g Dietary Fiber; 341mg Cholesterol; 313mg Sodium. Exchanges: 12 Lean Meat; 12 Fat.