



Category (Main Dishes)

Make Ahead Meatballs

Submitted by (Carole Burrahm)

<p><u>Recipe</u></p> <p>4 eggs 1/4 tsp white pepper 2 /cups dry bread crumbs 4 lbs lean ground beef (or turkey) 1/2 cup finely chopped onion 1 tbsp salt 2 tsp Worcestershire sauce</p> <p>In a small bowl beat eggs. In a large bowl put meat, eggs and next 5 ingredients. Mix well. Shape into 1 inch balls, about 12 dozen. Place in single layers in ungreased pans. Bake at 400 degrees for 15 to 20 minutes, turning twice; drain; cool. Place about 30 meatballs into freezer containers or bags. May be frozen for up to 3 months. Makes about 5 batches; 30 to a batch. This recipe may be cut in half for smaller quantities.</p>	<p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>