

Christmas Eve Meatballs

1 lb. ground chuck
1 lb. ground pork
¼ tsp. pepper
1 TBLS ketchup
1/3 cup seasoned (not Italian) bread crumbs
1 envelope onion soup mix
1 egg
1 TBLS water
1 tsp. minced garlic

Sauce

1 can cream of mushroom soup
2 TBLS flour
1 TBLS ketchup
1 can beef broth
1 envelope onion soup mix
1 carton sour cream

Meatballs: The night before, combine first 9 ingredients and refrigerate over night. The following day, use medium PC scoop and form into round balls. Bake on parchment for 24 minutes at 375 degrees.

Sauce: Whisk all but sour cream together. I mix the flour with a bit of the broth to blend well. Cook in pan until like gravy. Pour over HOT meatballs and add sour cream. When hot, but not boiling, serve over egg noodles, rice or mashed potatoes.

(I heat the meatballs in crock pot on med heat while at church with a ¼ cup or so of broth, but could use water.)