



Always baked from scratch with a lot of love.

## Hungarian Meatballs



My mom used to make these meatballs when I was a kid. These aren't your traditional meatballs but that's why they are so good. They are from a vintage women's club cookbook – "Favorite Recipes of the Great Plains." I have always served them over mashed potatoes but I think they would be great as subs too. Enjoy.

Eight servings

### Ingredients

- 1 lb. ground beef
- 1 tsp. salt
- ¼ cup cornmeal
- 1 egg
- ½ cup milk
- 1 tsp. chili powder
- 2 TBSP onion, chopped
- 2 TBSP. green pepper, minced
- 1½ tsp. dry mustard
- Flour
- 1 can of tomato soup
- water

### Directions

Preheat oven to 350 degrees.

Combine beef, salt, corn meal, egg, milk, chili powder, onion, pepper and mustard. Mix well and form into meatballs. Roll in flour, brown in a drizzle of olive oil and place in a large casserole. Mix tomato soup with a soup can of water and mix. Pour soup over meatballs and bake, covered, for 1 hour and 30 minutes.