

Mom's Swedish meatballs

Ingredients

- 2 lb ground chuck (veal or 2 lbs ground beef or 2 lbs ground pork mix)
- 1 c half and half
- 1 c breadcrumbs (plain)
- 3 eggs
- 1 1/4 oz lipton onion soup mix (envelope)
- 2 cn cream of mushroom soup (campbell)
- 1 3/4 c milk
- 0 salt
- 0 pepper

Instructions

<p>Whisk eggs.</p><p>Add ground meat, half&half, onion soup mix, breadcrumbs, salt, pepper.</p><p>Will be sticky, so wet hands & shape into meatballs.</p><p>Fry or bake in olive oil until lightly browned.</p><p>If baking, bake at 425* for 20 minutes.</p><p>Drain on paper towels.</p><p>Whisk soup and milk together in oven proof casserole dish.</p><p>Add meatballs.</p><p>Bake at 325* for 1 1/2 hours.</p><p>Cook noodles, drain.</p><p>Add butter and parsley.</p><p>Serve meatballs over buttered noodles.</p>