

Party Meatballs

So nummy and so easy.....

500	kg	lean ground beef or as close to 500kg	2	tsp	Garlic salt
			1	TB	1/2 & 1/2 Cream
			1	TB	Bull's Eye Guinness BBQ Sauce
1	TB	Lipton's Onion Soup mix pureed	1		egg large - not extra large
1/2	tsp	oregano			
1/4	cup	Fresh shredded Parmesan Cheese			
3/4	tsp	Smoked Spanish paprika			



- 1 use a Magic Bullet to "puree" the onion soup mix, that way you don't get big chunks of stuff.
- 2 Mix all the dry ingredients together, then add the wet ingredients. Then mix that well into the beef and form into meatballs. I like to make them approx 2 TB per meatball
- 3 Cook for 30 minutes in the oven and check to see if done. All ovens vary so keep an eye on things no matter what someone's recipe says.
- 4 They will be sitting in a little pool of cheese, juice and fat, but I just wipe that off on a paper towel.
- 5 I do cover my cookie sheet with parchment paper for easy clean up. You can make tons and then just freeze them. Thaw in the fridge and then just warm up in the oven...

Yield: Aprox 16-20 Meatballs

Degree of Difficulty

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Oven Temperature: 350°F

Source

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Source: Out of My Head

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Author Notes

Experiment with any sort of topping you want!!!