

MEAT BALLS IN ONION SAUCE

Ingredients

1. 1 lb. ground beef
2. 3/4 c. rolled oats or dry bread crumbs
3. 1 egg
4. 1/2 c. milk
5. 1 tsp. salt
6. 1 tblsp dry onions
7. 1/4 tsp. pepper
8. 1/4 tsp. thyme
9. 1/4 tsp. marjoram

Instructions

1. Combine all ingredients.
2. Shape into balls.
3. Brown in oven at 325 degrees
4. Put balls in a pot.
5. Combine 1 package dry onion soup mix and 2 cups hot water.
6. Pour over browned meat balls.
7. Cover and cook over low heat for 30 minutes.
8. Combine 2 tblsp. flour or 1 tblsp. corn starch and 1/4 cup water.
9. Blend until smooth.
10. Stir paste into liquid in pot.
11. Stir gently until mixture boils.
12. Remove from heat.
13. Cover until ready to serve.