

SIMPLE STUFFED MEATBALLS

Ingredients:

~1 box stoved topped stuffing (flavor of your choice)

~1/4 c. milk

~1 tsp. Italian Seasoning (optional)

~1 can gravy or traditional Italian sauce

Instructions:

~Preheat oven to 375 degrees

~Cook box of stove topped stuffing as directed on box; let cool

~Mix milk and seasoning into ground beef until well blended

~Divide ground beef mix into 4 equal sections

~Flatten each section of ground beef

~Take desired amount of stuffing and shape it into a ball

~Wrap flattened beef around the stuffing ball so you can't see any stuffing

~Place four meatballs in glass baking pan for 30 minutes. After 30 minutes take pan out and top with a can of gravy or your choice of traditional sauce; place in oven for another 30 minutes



“One of the easiest and longest living recipes that has been in our family”

