

# Meatballs

## Liquid Smoke Meatballs

SUBMITTED BY SUTIRA TURNQUIST, JACKSON

- MEATBALLS:**  
 1 (13 oz.) can evaporated milk  
 3 lbs. hamburger  
 2 c. raw oatmeal  
 1 c. chopped onion (optional)  
 ½ tsp. garlic powder  
 2 tsp. salt  
 ½ tsp. pepper  
 2 Tbs. chili powder
- SAUCE:**  
 2 c. ketchup  
 2 Tbs. liquid smoke  
 ½ c. chopped onion (optional)  
 1½ c. brown sugar  
 ½ tsp. garlic powder

Mix meatball ingredients. Form into balls and place one layer deep in two 9x13-inch pans. Mix sauce ingredients and pour over top. Bake 1 hour at 350°. Great for big family get-togethers or can freeze for baking at a later date.

## Spaghetti Meatball Italian Soup

SUBMITTED BY ADELINE FLASCH, WEST BEND

- 2 lbs. hamburger  
 1 tsp. salt  
 1 Tbs. seasoned salt  
 ½ tsp. pepper  
 1 Tbs. Italian seasoning  
 1 c. bread or cracker crumbs  
 2 large can vegetable juice or V-8  
 2 cans condensed tomato soup, undiluted  
 1 c. chopped celery  
 1 c. chopped carrots  
 1 c. chopped onions  
 1 bag mixed vegetables or 2 cans, drained  
 3 to 4 c. spaghetti, broken in thirds

Mix hamburger, salt, seasoned salt, pepper, Italian seasoning and bread crumbs. Make into meatballs. Fry until light brown. In large pot, simmer juice, soup, celery, carrot, onions and mixed vegetables. Cook spaghetti and add to soup. Simmer and serve.

## Cheesy Meatball Soup

SUBMITTED BY MARY STEINER, WEST BEND

- MEATBALLS:**  
 1 lb. ground beef  
 1 clove garlic, minced  
 1 egg  
 ¼ c. dry bread crumbs  
 ½ tsp. salt  
 ½ tsp. dried oregano
- SOUP:**  
 4 c. water  
 1 c. celery, sliced  
 1 c. carrots, chopped  
 1 c. corn  
 3 c. potatoes, peeled & diced  
 1 c. onions, chopped  
 4 beef bouillon cubes  
 ½ tsp. hot pepper sauce  
 1 (16 oz.) jar Cheese Whiz  
 salt pepper to taste



Mix meatball ingredients together; form into one-inch balls. Brown on all sides in a skillet; drain fat. In a large saucepan or Dutch oven, combine soup ingredients except Cheese Whiz. Bring to a boil; reduce heat to a simmer. Cover and simmer until potatoes are tender, about 15 minutes. Add meatballs and simmer 10 minutes more. Stir in Cheese Whiz and heat through, do not boil. Serves 4 to 6.

## Swedish Meatballs

SUBMITTED BY TERRIE LARSON, HARTFORD

- 3 lbs. ground beef  
 2 eggs  
 ¼ lb. crushed soda crackers  
 1 pkg. dry onion soup mix  
 1 small can evaporated milk  
 1 can of cream of mushroom soup  
 3 Tbs. sour cream  
 ½ c. water

Mix ground beef, eggs, soda crackers, dry onion soup mix and evaporated milk. Form into 1-inch balls. Brown in skillet; drain. Take out meatballs. Mix mushroom soup, water and sour cream and put into skillet. Add meatballs to soup mixture; simmer for one hour.

## Glazed Meatballs

SUBMITTED BY JANNETTE JEFFORDS, HARTFORD

- 2 eggs  
 ⅔ c. milk  
 1¼ c. soft bread crumbs  
 1 Tbs. prepared horseradish  
 1½ lbs. ground beef  
 1 c. water  
 ½ c. chili sauce  
 ½ c. ketchup  
 ¼ c. maple syrup  
 ¼ c. soy sauce  
 1½ tsp. ground allspice  
 ½ tsp. ground mustard

In bowl, beat eggs and milk. Stir in bread crumbs and horseradish. Crumble beef over mixture; mix well. Shape into 1½-inch balls. Place in lightly greased 15x10x1-inch pan. Bake at 375° for 15 to 20 minutes or until no longer pink. In large saucepan, combine remaining ingredients. Bring to a boil; add meatballs. Reduce heat, cover and simmer 15 minutes or until heated through, stirring occasionally. Yield: about 3½ dozen.

## Sweet and Sour Meatballs

SUBMITTED BY JANNETTE JEFFORDS, HARTFORD

- 1 lb. lean ground beef  
 1 envelope dry onion soup mix  
 1 egg  
**SAUCE:**  
 8 oz. can tomato sauce  
 16 oz. can whole cranberry sauce

Combine beef, soup mix and egg. Form into tiny meatballs. Brown in skillet; discard all but 1 Tbs fat. Combine tomato sauce and cranberry sauce with reserved spoon of fat from meat in a saucepan. Heat; add meatballs. Cover and simmer for about an hour. Serve with toothpicks.

**you could win \$15 in groceries!**  
 Email recipes to: [ads@booster-ads.com](mailto:ads@booster-ads.com)  
 Don't forget to include the category, your name, address and phone number!

## Lamb Meatballs in Yogurt Sauce

SUBMITTED BY JOE DIAMANTI, WEST BEND

- 1 lb. lean ground lamb  
 ¼ c. onion, minced  
 3 cloves garlic, minced, divided  
 salt to taste  
 4 tsp. curry powder, divided  
 2 tsp. ground cumin, divided  
 2 tsp. ground coriander, divided  
 ½ tsp. crushed red pepper flakes, divided  
 2 Tbs. olive oil  
 2 medium onions, chopped  
 1 Tbs. ginger, freshly grated  
 2 medium tomatoes, seeded + chopped  
 1½ c. water  
 ½ c. plain Greek yogurt  
 2 tsp. cornstarch  
 ¼ c. raisins

Preheat oven to 350°. In bowl, combine lamb, minced onion, 1 clove garlic, salt and ½ of curry, cumin, coriander and red pepper flakes. Knead; set aside. In large oven-proof skillet, heat oil. Add chopped onions and cook over medium heat, stirring 5 minutes. Add ginger and rest of garlic; stir 1 minute. Add remaining spices; stir 1 minute. Add tomatoes, stir 1 minute. Add water, bring to a boil. Reduce heat and simmer, partially covered, 15 minutes. In bowl, whisk yogurt and cornstarch. Add to sauce, increase heat; return to simmer. Form meat mixture into 1½-inch meatballs and add to sauce. Bake in oven until sauce is thickened and meatballs are cooked through, about 20 minutes. Garnish with raisins.

THESE RECIPES HAVE BEEN BROUGHT TO YOU BY



Our Family Serving Yours For Over 130 Years

940 Fond du Lac Avenue, Kewaskum  
 Open Daily 7:00am-9:00pm  
 262-626-1778 • [www.kewaskumpig.com](http://www.kewaskumpig.com)

