



## LEMON MEATBALLS IN CREAM SAUCE

- 1 1/2 Pounds Hamburger
- 1 Cup Bread Crumbs
- 2 Teaspoons Grated Lemon Rind
- 2 Eggs, Beaten
- 3/4 Cup Milk
- 2 Tablespoons Chopped Onion
- 1 Clove Garlic, Crushed
- 1 Teaspoon Celery Salt
- 1 Teaspoon Worcestershire Sauce
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1/2 Teaspoon Monosodium Glutamate
- 3 Tablespoons Butter
- 1 Cup Chopped Bell Pepper
- 2 Tablespoons Flour
- 12 Ounces Tomato Sauce
- 1/2 Can Water
- 1/4 Teaspoon Salt
- 1 Cup Sour Cream

## DIRECTIONS

1. Combine hamburger, bread crumbs, lemon rind, eggs, milk, onion, garlic, celery salt, Worcestershire, monosodium glutamate, 1 teaspoon salt, and 1/4 teaspoon pepper.
2. Form into 18 balls.
3. Brown on all sides in butter.
4. Remove from skillet and set aside.
5. Simmer bell pepper in skillet for 10 minutes.
6. Stir in flour and brown for 3 minutes. slowly add tomato sauce, water, and remaining salt, stirring constantly.
7. Add sour cream.
8. Pour sauce of meat balls and bake in a 300 degree oven for 30 minutes.