



CREOLE MEATBALLS AND NOODLES

- 1/2 Pound Hamburger
- 1 Egg, Beaten
- 1/3 Cup Dry Bread Crumbs
- 1/2 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 2 Tablespoons Fat
- 1/4 Cup Chopped Onions
- 1/4 Cup Chopped Celery
- 2 1/2 Cups Diced Tomatoes
- 1 Tablespoon Worcestershire Sauce
- 1 Tablespoon Sugar
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 6 Ounces Broad Noodles, Cooked
- 3 Tablespoons Flour
- 2 Tablespoons Butter

DIRECTIONS

1. Combine hamburger, egg, bread crumbs, 1/2 teaspoon salt and 1/8 teaspoon pepper.
2. Form into balls and brown in fat.
3. Add onions, celery, tomatoes, Worcestershire, sugar, salt and pepper.
4. Cover and simmer for 30 minutes.
5. Cream flour with butter and stir into meat ball mixture.
6. Cook until thick, stirring constantly.
7. Serve over noodles.