



BURGER BALLS AND GREEN NOODLE DINNER

- 1 Pound Hamburger
- 1 1/2 Cups Soft Bread Crumbs
- 1/2 Cup Chopped Onion
- 1/2 Cup Tomato Sauce
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1/4 Cup Fat
- 1/4 Cup Flour
- 2 Cans Beef Bouillon
- 1 Cup Milk
- 1/3 Cup Grated Parmesan1 Tablespoon Tomato Paste
- 1 Clove Garlic, Crushed
- 1/4 Teaspoon Salt
- 6 Ounces Green Noodles

DIRECTIONS

- 1. Combine hamburger, bread crumbs, onion, tomato sauce, 1 teaspoon salt and pepper.
- 2. Form into 24 balls and brown in a skillet on all sides.
- 3. Remove from skillet.
- 4. Add enough butter to make 1/4 cup fat.
- 5. Add flour and blend.
- 6. Stir in bouillon and milk.
- 7. Cook until thick, then add parmesan, tomato paste, garlic, and salt.
- 8. Cook noodles according to package directions.
- 9. In a casserole, place layers of noodles, meatballs ending with noodles.
- 10. Pour sauce over all.
- 11. Bake in a 350 degree oven for 20 minutes.