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SAVORY MEAT BALLS

- 1 Pound 13 Ounce Can Tomatoes
- 2 Teaspoons Chili Powder
- 2 Teaspoons Dry Mustard
- 1 1/4 Teaspoons Salt
- 1/4 Teaspoon Allspice
- 1/2 Teaspoon Celery Seed
- 1 Teaspoon Worcestershire Sauce
- 2 Teaspoons Prepared Horseradish
- 1 Teaspoon Brown Sugar
- 1 Egg, Beaten
- 1 Cup Milk
- 1 Cup Dry Bread Crumbs
- 1 Tablespoon Grated Onion
- 1/2 Teaspoon Pepper
- 1 Pound Ground Beef
- 2 Tablespoons Shortening

DIRECTIONS

1. Put undrained tomatoes through a sieve into a large saucepan.
2. Add seasonings and sugar. Mix well.
3. Bring to a boil.
4. Lower heat and simmer 20 minutes.
5. Combine egg, milk, bread crumbs and onion.
6. Let stand 5 minutes.
7. Add ground beef and blend well.
8. Shape into 1 inch balls.
9. Melt shortening in a skillet.
10. Add balls and cook until lightly browned.
11. Add to tomato sauce.
12. Simmer gently for 30 minutes.
13. Serve with cooked noodles.