



ITALIAN MEATBALLS IN MUSHROOM SAUCE

3/4 Pound Hamburger
1/2 Pound Ground Pork
1/2 Cup Bread Crumbs
1/2 Cup Milk
2 Eggs, Slightly Beaten
4 Tablespoons Grated Parmesan
2 Cloves Garlic, Crushed
1/4 Teaspoon Oregano
1/4 Teaspoon Basil
2 Tablespoons Minced Parsley
1 Teaspoon Salt
1/4 Teaspoon Pepper
Flour
2 Tablespoons Olive Oil

2 Tablespoons Oil
3 Cups Sliced Mushrooms
1/2 Cup Chopped Onion
1 Bell Pepper, 1 Inch Diced
1/2 Cup Chopped Celery
1/2 Teaspoon Paprika
1/2 Teaspoon Monosodium Glutamate
1 Clove Garlic, Crushed
1 Cup Diced Tomatoes
1 Cup Tomato Juice
1 Bay Leaf
1/2 Teaspoon Salt
Dash Pepper

DIRECTIONS

1. Soak bread crumbs in milk.
2. Add hamburger, pork, eggs, parmesan, 2 cloves garlic, oregano, basil, parsley, 1 teaspoon salt, and 1/4 teaspoon pepper.
3. Form into 16 balls, roll in flour and brown on all sides in 2 tablespoons olive oil.
4. Mix together oil, mushrooms, onion, bell pepper, celery, paprika and monosodium glutamate.
5. Cover and cook over low heat for 10 minutes.
6. Add remaining ingredients and stir to blend.
7. Add meatballs.
8. Simmer for 40 minutes.