



## COMPANY MEAT BALLS

- 1/2 Pound Ground Beef
- 1/3 Pound Ground Pork
- 1 Egg, Beaten
- 1/2 Cup Fine Dry Bread Crumbs
- 1/3 Cup Milk
- 1 Teaspoon Salt
- 1/8 Teaspoon White Pepper
- 2 Teaspoons Minced Onion
- 2 Tablespoons Fat or Oil

## DIRECTIONS

1. Combine all ingredients except fat.
2. Mix thoroughly.
3. Shape into 12 or 14 balls, about 1 1/2 inches in diameter.
4. Heat fat in a skillet over medium heat.
5. Lightly brown meat balls.
6. Cook 20 to 30 minutes, remove from pan and place on absorbent paper.