



## GINGER CHEESE MEAT BALLS

- 1 Pound Ground Beef
- 1 Onion, Chopped
- 1 1/2 Teaspoons Salt
- 1/16 Teaspoon Pepper
- 1/8 Teaspoon Garlic Powder
- 1/4 Cup Fine Dry Bread Crumbs
- 1/2 Cup Grated Cheddar Cheese
- 1 Teaspoon Ground Ginger
- 2 Tablespoons Shortening
- 8 Ounces Tomato Sauce
- 1/4 Teaspoon Oregano
- 1/4 Teaspoon Dried Tarragon
- 1/8 Teaspoon Ginger
- 1/4 Cup Water

## DIRECTIONS

1. In a bowl combine the beef with the onion, salt, pepper, garlic powder, and bread crumbs. Mix well.
2. Divide into eight portions.
3. In a separate bowl combine cheese with the 1 teaspoon ginger.
4. Form into eight small balls.
5. Shape the meat portions around the cheese balls.
6. Add shortening to a heavy skillet and melt.
7. Add the balls and brown on all sides.
8. Combine tomato sauce with the oregano, tarragon, ginger, and water.
9. Pour over browned balls.
10. Cover tightly and simmer 25 minutes.
11. Serve with pasta and extra sauce over the top.