



COUNTRY MEAT BALLS AND VEGETABLES

- 1 1/2 Cups Bread Cubes
- 1/3 Cup Milk
- 1 Pound Hamburger
- 1/2 Cup Chopped Onion
- 1 Egg, Beaten
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 2 Tablespoons Butter
- 1/3 Cup Fat
- 2 Cloves Garlic, Crushed
- 1 Cup Sliced Onions
- 4 Sliced Zucchini
- 1 Eggplant, Diced
- 2 Bell Peppers, Cut Into Strips
- 2 Teaspoons Salt
- 1/4 Teaspoon pepper
- 5 Tomatoes, Quartered

DIRECTIONS

1. Mix bread crumbs with milk, squeeze dry.
2. Combine with hamburger, onion, egg, salt and pepper.
3. Form into 24 small balls and brown in butter.
4. Remove from skillet.
5. Heat fat in pan, then add garlic and sliced onions.
6. Cook until onions are soft.
7. Add zucchini and eggplant.
8. Cover and simmer for 30 minutes.
9. Stir frequently.
10. Add bell pepper, salt and pepper.
11. Cook for 15 minutes.
12. Add meat balls and tomatoes.
13. Cook 10 minutes.