

MEATBALLS AND GRAVY

Combine: 1 lb. Ground beef
1/4 C onion soup mix
1/4 C dry bread crumbs
1 egg

Shape into meatballs; brown in skillet in 1 T shortening (butter). Remove meatballs from pan. Pour off fat.

Make gravy using: 1-1/2 C water
remaining soup mix
2 T flour
1-1/2 C chopped parsley

Pour about $\frac{1}{2}$ C water in small shaker jar. Put in flour and shake until smooth. Heat remaining water in skillet with soup mix and parsley. When simmering slightly, stir in flour mixture. Stir until thickened. Return meatballs to pan. Cover and cook over low heat 10 min.

Serve with noodles, rice, or mashed potatoes.