

# Creamy Meatball Surprise

**1 LB. GROUND CHUCK**

**1/2 LB. ITALIAN SAUSAGE**

**1/2 TSP. BLACK PEPPER**

**1 TSP. CHILI POWDER**

Mix the above ingredients and form into meatballs. The meatballs should be about 1.5 inch in diameter. Place in a skillet, brown well on medium heat. Cook until well done. Place a lid on them and cook until there is no pink in the center of meatballs. In a separate bowl mix the following:

**12 OZ. CAN OF EVAPORATED MILK**

**1 – 10.5 OZ. CAN CREAM OF MUSHROOM**

**1 – 10.5 OZ. CAN CREAM OF CELERY**

**1/2 TSP. BLACK PEPPER**

**1/4 TSP. CHILI POWDER.**

**1 CUP WATER.**

Once meatballs are done, drain grease off. Place in a saucepan and add soup mixture. Heat well then turn down to simmer until served. These are good served over cooked egg noodles. So Yummy and Something Different! 😊 Serves 6