

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 CAN OF CREAM OF MUSHROOM

1 CAN OF 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