

Marvelous Meatballs & Gravy

1.5 LBS. GROUND CHUCK
1 TSP. WEBER STEAK-N-CHOP
1/4 CUP BROWN GRAVY MIX (MCCORMICK)
2 CUPS MILK
5-6 SHAKES WORCESTERSHIRE SAUCE
1/4 TSP. BLACK PEPPER
10" CAST IRON SKILLET

Preheat a 10" cast iron skillet. Form beef into meatballs about 1 1/2" wide. Add meatballs to skillet and cook on medium high. Add cooking oil if using lean meat to help brown. Turn meatballs while cooking, browning on all sides. Sprinkle meatballs with steak-n-chop, black pepper, and Worcestershire while browning. Cook on medium heat for 10-15 minutes. If using ground beef, drain excess grease off meatballs.

In a small bowl whisk milk and brown gravy mix. Add to skillet with meatballs. Carefully scrape drippings off skillet into gravy mixture. Cook long enough to thicken gravy. Cover and keep warm until ready to serve.

Tammy's Tip:

An easy way to drain ground beef is use paper towels to absorb grease and carefully discard paper in trash.

"I like to use my 10" iron skillet for this recipe because the meatballs fit perfectly in it. This was one of my kids most favorite meals growing up. If you have a large family, you will have to double it." -Tammy