

Lenis Carlile's Baked Meatballs

(My favorite childhood home-cooked meal!)

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INGREDIENTS:

- 1 lb lean hamburger
- 2 medium russet potatoes, peeled and grated (keep in cold water to prevent the color from turning)
- 2 medium carrots grated
- 1 egg
- ¼ C breadcrumbs
- 1 small white onion, chopped finely
- Salt and pepper to taste
- 6 T melted salted butter
- 2 C milk
- ¾ of a can of Campbell's Cream of Mushroom Soup
- 1 C grated sharp cheddar cheese

DIRECTIONS:

Combine meat, potatoes, carrots, onion, breadcrumbs and egg with salt and pepper. Shape into small meatballs and brown evenly in a pan. They don't have to be done all the way through, just browned. When done, arrange in a casserole dish.

Combine the butter, milk and cream of mushroom soup and mix well. Pour over the meatballs and cook at 350 degrees F for 30 minutes. Top with the cheddar cheese and cook about 6-8 more minutes, or until cheese is very bubbly.

**Note: you can also freeze the browned meatballs and then when ready to use, thaw, make sauce and cover meatballs and cook as directed above.)*