



Old World Spurgess Meatballs

From: Christine Spurgess

Prep Time: 30 min

Serves: 10+

Cook Time: 3 hours

Instructions

- 1) Preheat oven to 350
- 2) In large bowl, combine veal, pork, ground round, onion, garlic, breadcrumbs, and egg— mix well, don't be afraid to use your hands.
- 3) Form meatballs into ~1.5 inch balls and assemble on a cookie sheet.
- 4) Brown the meatballs in the 350 degree oven for 20 minutes, take them out and roll them on the opposite side, then cook for 20 more minutes
- 5) While meatballs are cooking, mix up the 3 cans of cream of mushroom soup with 3 cans of water and brown gravy mix
- 6) Stack meatballs in a large crockpot, pour gravy mix and cook on medium for 2 hours.

Ingredients

- Ground Veal—1 lb
- Ground Pork—1 lb
- Ground Round—1 lb
- Large onion—minced
- Fresh garlic—3 cloves minced
- One egg
- One cup Progresso Italian Breadcrumbs
- 3 cans Campbell's Cream of Mushroom soup
- 1 pack of brown gravy mix

Notes

