

Meatballs

Makes 20 appetizer servings or 8 - 10 dinner size servings.

3 lbs ground beef
3 cups bread crumbs
2 onions, minced
1 Tbsp cornstarch
1/4 tsp allspice
3 - 4 eggs, beaten
1 - 2 cups half & half
1 tsp salt

Combine ingredients together in large bowl using 3 eggs and 1 cup half & half; mix well adding additional egg and half & half as needed for desired consistency.

Roll into bite-size meatballs.

Oven Method: Bake on rimmed metal baking pans at 325 degrees for approximately 20 minutes. No need to turn.

Skillet Method: Fry in large skillet in batches over medium heat turning to brown on all sides.

Remove meatballs to wire cooling rack over paper towels to drain.

Reserve 1/2 cup of pan drippings if making Burgundy Meatballs.