

Meatballs Extraordinaire  
By Dorothy Zehnder

1½ pounds ground beef  
1 pound ground pork  
1 can (10½ ounce) cream of mushroom soup, divided  
1 cup chopped tomatoes, drained  
3 eggs  
½ teaspoon garlic salt  
¼ teaspoon pepper  
½ teaspoon *Bavarian Inn All-Purpose Seasoning*  
½ teaspoon *Bavarian Style German Seasoning*  
1 teaspoon salt  
¼ teaspoon *Bavarian Inn Venison, Lamb & Wild Game Seasoning*  
2 tablespoons dried onion soup mix  
2 tablespoons chopped parsley  
2 cups cracker crumbs  
1 cup chopped onions  
½ cup chopped celery  
1 beef bouillon cube  
Flour, to coat  
Cooking oil

Sauce:

2 cups spaghetti sauce  
1¼ cup canned whole tomatoes  
½ cup sherry wine  
2 tablespoons tomato paste  
¾ cup tomato juice  
1 cup broth or water (if needed)

Mix 1/3 cup cream of mushroom soup, tomatoes, eggs, seasonings, cracker crumbs, onions, celery, bouillon, and meat. Scoop out into balls and flatten a little. Roll in flour and brown in hot oil; place in a baking pan. Make sauce by mixing the rest of the cream of mushroom soup, spaghetti sauce, whole tomatoes, sherry wine, tomato paste and tomato juice. Add to pan, so a little sauce coats the pan. Mix remaining sauce in between the meatballs and dab a little on top of each ball. Bake in a 300-degree oven for one hour, uncovered. If sauce is becoming too thick, broth or water can be added to thin out. This can be kept refrigerated overnight and reheated the next day in a 300-degree oven for 45 min to 1 hour. Makes 48 meatballs.

*\*\*\*Note from Dorothy – These meatballs are a requirement for many of our family gatherings, especially during the holidays. The grandchildren just love them!*