

Recipes from www.covered-wagon-train.com Head Cooks

MEATBALLS AND GRAVY

Submitted by Cook: Joanne Lorenz

(serves about 150 persons)

40 pounds hamburger	4 tsp. pepper
20 C. bread crumbs	40 eggs
6 T. Worstershire Sauce	20 C. milk
6 T. salt	

Mix together. Use ice cream scoop to form meatballs. Place on cookie sheet close together. Bake at 350 degrees for about 1 hour. Can freeze for later use. (Gravy con't)

Con't Gravy for Meatballs:

5 pounds margarine

1/4 C. salt

4 pounds flour

3/4 pound beef base

5 gallons milk

1/2 C. dry onions (optional)

2 T. pepper

Melt butter, blend in flour, add beef base and mix well. Add milk and seasonings, stir until slightly thickened then add meatballs. You can serve over potatoes, noodles, rice or biscuits if you wish.