

Meatballs

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Ingredients

2 med. onions – minced fine
1 1/4 cup water OR milk OR half of each
1 cup dry bread crumbs
1 1/2 lb. ground beef
2 eggs
1 Tbls. salt
1 Tbls. granulated sugar – optional
1 tsp. white pepper
1 tsp. black pepper
2 Tbls. butter

Directions

Combine onion, bread crumbs, and the water/milk in a bowl. Let sit for about 10-15 minutes.

Knead beef into bread mixture.

Add the eggs, salt, sugar, and peppers to beef mixture and carefully combine.

Roll into balls no larger than 1" in size. (The meatballs should keep their shape. If they flatten out a bit, add another egg and make new balls. If they still don't keep their shape, try adding more bread crumbs until they do.)

Melt butter in frying pan and add meatballs, being careful not to crowd them.

Fry balls on all sides until browned and no longer pink in the middle.