

## **Meatball Garden**

### **Meatballs:**

¼ c. chopped onion  
1 T. butter or margarine  
½ lb. ground beef  
½ lb. ground veal  
2 T. flour  
1 ½ t. salt  
½ t. pepper  
1 egg  
¼ c. milk

### **Gravy:**

butter  
2 T. flour

1 can condensed consomme

### **Garden:**

6 to 10 small potatoes or 6 medium potatoes, quartered  
12 small carrots, or 6 medium carrots, halved lengthwise and crosswise  
2 c. fresh peas  
1 bunch green onions, cut in 1" lengths  
1 t. salt  
¼ t. pepper

Cook onion in 1 T. butter until it is tender but not brown. In bowl, combine beef, veal, flour, salt, pepper, egg and milk. Beat thoroughly. (This mixture should be light and fluffy) Add cooked onion and form into 1" balls.

In large skillet, brown balls lightly in a little additional butter or margarine. Shake skillet to turn the meatballs as they brown. Push balls aside, make gravy: blend 2 T. flour in fat in skillet. Add the consomme. Cook, stirring constantly, until mixture thickens.

To meatballs in the skillet, add potatoes, carrots, peas, and onions. Sprinkle vegetables with 1 t. salt and ¼ t. pepper. Cover skillet and simmer until vegetables are tender, about 30 minutes. Makes 6 servings.