

Swedish Meatballs

1 T. shortening
1 can cream of celery soup
1 lb. ground beef
 $\frac{2}{3}$ c. dry bread crumbs
1 egg (slightly beaten)
2 T. minced onion
1 t. salt
1 – 2 T. minced dill

Blend soup with $\frac{1}{2}$ soup can of water. Measure out $\frac{1}{4}$ c. of soup mixture and combine with ground beef, bread crumbs, egg, minced onion, and salt. Shape into 1" balls. Heat shortening in large skillet, brown meatballs, add remaining soup mixture and dill. Cover and cook over low heat for 20 minutes, stirring occasionally.