

Wonderful Meatless Meatballs from Jan

Jan brought a great dish to the Nov-Dec combined mtng of the grannies:

Vegetarian "Meatballs"

Serves 4-6

4 eggs, slightly beaten

1 (1 1/4 oz) envelope Lipton Onion Soup Mix

2 cups grated cheddar cheese

3/4 cup chopped walnuts

1 cup dry Italian style breadcrumbs

2 (1 1/4 oz) envelopes vegetarian broth

1. Mix ingredients together in order.
2. Refrigerate for 30 minutes.
3. Form into 1 1/4 inch balls and place on baking sheet sprayed with Pam.
4. Bake in 400 degree oven until brown, about 20 minutes.
5. (May be frozen now) Place meatballs in casserole and cover with 2-3 cups boiling water and 2-3 cubes or envelopes of vegetarian brown broth.
6. Meatballs should be within 1/2 inch of being covered with liquid.
7. Bake, covered, at 350 for 1 hour (1 1/2 hrs if frozen).
8. Or meatballs may be prepared in a crockpot on high setting for 1 hour (or 1 1/2 if frozen).