

Donald's meatballs

Makes approximately 14-15, 2" meatballs

Ingredients:

- 2 lbs ground beef
- 1 onion
- 1 egg
- 1/8 cup peas
- 1/8 cup frozen corn kernels
- 1/8 cup dry rice
- salt to taste

Equipment:

- Mixing bowl
- Cutting board
- Citchen knife
- Large skillet or electric frypan
- Stove or hotplate if not using electric frypan
- Cookie sheet (if you plan on freezing them)
- Container, or zipper bags, for freezing

How to make:

- Clean and chop onion somewhat finely
- Place all ingredients in a mixing bowl; crack egg into bowl
- Mix thoroughly with hands
- Form 2" balls with the meat mix
- Place meatballs on preheated skillet, such as an electric frypan; space sufficiently apart in order to facilitate frying and manipulation
- Turn the meatballs as they are cooked on each side; carefully turn in the frypan to cook all sides -- the other ingredients may make the meatballs somewhat fragile until fully cooked through
- Serve immediately

Freezing:

- Place the meatballs on a cookie sheet, allowing some space between each
- When frozen, place in container or zipper bags