



SWEDISH MEATBALLS

Recipe by the late Beatrice Erickson submitted by Tera Schmidt

- 4 1/2 lbs. ground beef
- 3 eggs, beaten
- 1 1/2 cups mashed potatoes
- 1 1/2 cups bread crumbs
- 1 1/2 Tbsp brown sugar
- 1 1/2 cups milk
- 3 tsp. salt
- 3/8 tsp ginger
- 3/8 tsp nutmeg
- 3/8 tsp cloves
- 3/8 tsp allspice

Mix all the above ingredients. Form into balls; roll in flour. Brown in skillet. Put into well-greased baking dish. Pour 1 1/2 cups cream or half-and-half over meatballs and bake at 350 degrees for an hour. Makes approximately 12 servings.

MOCK PRIME RIB

Marcia Sudbeck, Hartington, NE

- 2-3 lb. rump roast
- 1 pkg Aujus dry mix
- 1 can beef broth
- 1 pkg Good Seasons Italian dressing, dry mix

Put all in crockpot on low for 8 hours - works great to cook overnight. Slice and serve or can be used for French dip sandwiches.

GREAT-GRANDMA G'S HAM BALLS

Recipe by the late Ella Gunderson submitted by Tera Schmidt

- 3 lbs. ground ham
- 1 lb ground beef
- 1 lb ground pork
- 3 eggs
- 3 cups graham crackers, crushed
- 2 cups milk
- 1 tsp salt
- 1 tsp pepper
- 1 tsp Liquid Smoke
- 1 can tomato soup
- 1/2 can water
- 1 cup brown sugar
- 1 Tbsp dry mustard
- 1/4 cup vinegar

Mix the ground meat, eggs, crackers, milk, salt, pepper and Liquid Smoke. Place in baking dish after forming into balls. Make sauce from soup, water, brown sugar, dry mustard and vinegar and pour over balls. Bake at 325 degrees for 1 hour.

CROCK POT DRESSING

Cyndi Hunhoff Yankton SD

Sautee together:

- 1 cup butter
- 2 cups chopped onions
- 1/8 cup parsley
- 16 oz can of mushrooms (optional)

Pour mixture over 12-15 slices of cubed dry bread (or 1 bag of bread crumbs) in Crock Pot

- 1 tsp poultry seasoning
- 1-1/2 tsp salt
- 1/2 tsp pepper
- 1/2 tsp sage

Pour in 3 1/2 - 4 1/2 cups chicken broth.

Add 2 well beaten eggs. Stir well and cover and cook on high 45 minutes or low for 4-6 hours.

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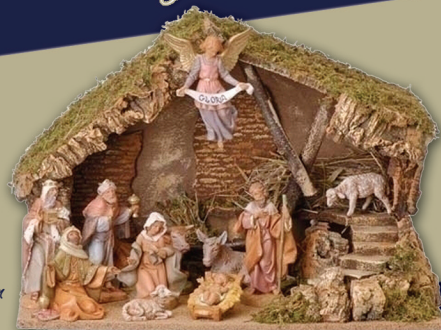
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