

M. itball Seasoning

8 slices day old white bread
cut into $\frac{1}{2}$ s

8 tsp onion

8 " dried parsley

4 " dried basil

4 " " marjoram

3 " garlic powder

2 " seasoned salt

Plus

2 eggs

$\frac{1}{2}$ c milk

$\frac{1}{2}$ c grated parmesan cheese

1 garlic clove

$\frac{1}{8}$ tsp pepper

1 lb ground beef

2 T. veg. oil

Place bread on ungreased
baking sheet. Bake @ 200° 20 min

Turn bake 15-20 min. more. (Till dry)

Crumble bread. Add seasoning:

Combine eggs, milk, cheese, garlic

& pepper. Combine \bar{c} meat. Shape

into $1\frac{1}{2}$ " balls

 **LAFARGE**

www.lafargenorthamerica.com

1 14oz pkg meat balls
frozen, cooked, thawed

1 T. Soy sauce

1/2 c. chili "

1/2 c grape jelly

1/4 c Dijon mustard

Cook meatballs in
soy sauce until heated.

Combine chili sauce, jelly &
mustard -- pour over meat B.

Cook & stir till jelly is
melted. + mixture boils

Cover & simmer 1-2 min

