

Meatballs

2 sm apples (skinned)	^{1 c} 3/4 t. salt	1 T. oil
3/4 c ch onion	1/8 ts garlic	3/4 c wine ^{rose}
1 beaten egg	1/8 ts pepper	3/4 c water
1/4 c bread cr.	1 # gr. beef	1 - 6oz T. potato
		1/4 ts rosemary

Combine apple, 1/4 c onion, egg, bread cr., salt, garlic + pepper. Add ground beef. Shape into 1 1/2" balls + brown in oil (1/2 @ a time). Remove meatballs. Reserve drippings. Cook remaining onion till tender. Return meatballs to skillet. Bring to boil. " " basil

Reduce heat, cover & simmer 15-20 min. Till
meatballs are done. Serve over hot noodles.