

SWEDISH MEAT BALLS

20 lbs. ground chuck
15 onions, finely chopped
1 box saltine crackers
15 eggs, beaten
15 cups milk
2 50 oz. cans cream of chicken soup mixed with
8 cups milk

Sauté onions in butter until transparent. Mix above ingredients, except soup & milk. Mix will be sloppy. Form into 1 – 1 ½ inch balls and bake at 400 degrees for 15 minutes. Drain well.

Return cooked meat balls to pans and add soup/milk mixture. Bake covered at 350 degrees for 30 minutes or until heated through. Serve over wide egg noodles cooked to package directions. Use 1 lb. noodles per 8 servings for women or per 6 servings for men.

SWEDISH MEAT BALLS

(Serves 120)

30 lbs. ground chuck
20 onions, finely copped
40 slices bead crumbled or 1 box saltine crackers
20 eggs, beaten
20 cups milk

Sauté onions in butter until transparent. Mix above ingredients. Mix will be sloppy. Form into 1 – ½ inch balls and bake in 400 degree oven for 15 minutes. Drain well.

2 50 oz. cans of cream of chicken soup
10 cups milk
Wide egg noodles (4 lg. bags from Gordon's)

When all meatballs have been cooked, return to pans and pour soup mixture over all. Bake covered at 325 degrees for 2 hours (or more).

Serve over wide egg noodles (1 lb. noodles serves 6-8 people.)