

Souped Up Onion Meatballs
By Sweet Posy Dreams, <http://sweetposydreams.blogspot.com>

1 pound ground chuck
3/4 cup (approx.) fresh bread crumbs
1 egg
Salt and pepper
2 teaspoons vegetable oil
1 10.5 oz. can of French onion soup (I use Campbell's)
1/2 cup water

Mix meat, bread crumbs, and egg together. Season with cracked pepper and very lightly with salt (the soup will add extra salt). Shape into 1 to 1-1/2 inch meatballs.

Heat oil in non-stick skillet over high heat. Add meatballs and reduce heat to medium high. Brown the meatballs, turning frequently. Add the soup and water. Cover and reduce heat to low. Simmer over low heat for 30 minutes, stirring occasionally.

Remove lid and cook over low to medium low heat for 15 minutes to reduce liquid.

Makes approximately 30 meatballs.