

G Washington Meatballs

- 1 1/2 to 2 lbs ground chuck
- 2 slices bread
- 1 egg
- 2 packets **G. Washington's Rich Brown Seasoning & Broth**
- 1 dash onion powder

Compress bread until almost mushy; add egg, meat, spices and **G Washington's Rich Brown Seasoning & Broth**. Mix well. Roll into small balls (not as big as Italian meatballs) and fry in cooking oil, turning when brown. Melt a tablespoon of butter in sauce pan, placing previously browned meatballs in the same pan. Slowly heat until cooked through. A light sauce can be made from sauce pan drippings.

Serve with vegetables and small boiled potatoes.

Season with salt and pepper to taste.

