



A HAPPY CAMPER

Meatballs and Gravy for 150 People

Ahappycamper.com or 208-736-8048

40 pounds Hamburger
20 C. Bread Crumbs
6 Tbsp. Worcestershire Sauce
6 Tbsp. Salt
4 tsp. Pepper
40 Eggs
20 C. Milk

Mix together well. Use ice cream scoop to form meatballs. Place on cookie sheet close together. Bake at 350 degrees in your 17" Maca DO for about 1 hour. Can freeze for later use too. When done take meatballs out of Maca DO.

Milk Gravy for above meatballs:

5 pounds Margarine
4 pounds Flour
5 gallons Milk
3/4 pound Beef Base or Beef Broth
1/4 C. Salt
2 T. Pepper
1/2 C. dry Onions (optional, or omit the salt and use onion soup mix to taste.)

Melt butter, blend in flour, add beef base and mix well. Add milk and seasonings, stir until slightly thickened then add meatballs back in to Maca DO.

You can serve over potatoes, noodles, rice biscuits if you wish.
This recipe could be adjusted to make Italian meatballs, by adding some garlic and oregano, then serve with a spaghetti type sauce.