

Meatballs

1 ½ lbs hamburger

¼ teaspoon ginger

¼ teaspoon nutmeg

¼ teaspoon allspice

Pepper

Salt

1 small onion chopped well or 1 ½ tablespoons of onion flakes

2 tablespoons butter

1/3 cup milk

1 tablespoon cornstarch

1 egg

Mix ginger, nutmeg, allspice, salt, pepper, onion, cornstarch, egg, and milk together.

Next mix in the hamburger with this mixture.

Place melt the butter in the pan and begin placing the meatballs in the pan.

You should get approx. 16 to 20 meatballs.

Brown the meatball very well and turn carefully so they won't fall apart.

Once browned remove from pan and pour the drippings out. (Keep 1 to 2 tablespoons of drippings for the gravy).

Add 1 cup of water along with 2 packets of beef broth to the pan. Add salt and pepper to taste. Thicken the gravy with cornstarch.

(If you would like you can substitute liquid beef broth to the pan).

Place the meatballs on a serving platter and pour the gravy over the top.