



## Meatballs



1 lb. ground beef

1 slice bread, crumbed

1/4 c quick oats

2 T sweet onion, diced small (optional)

1 egg

2 T milk

salt and pepper to taste

1/4 c flour

2 T butter or margarine

2 T vegetable oil

Gently mix beef, bread crumbs, oats, onions (optional), milk, egg, salt and pepper. Using cookie scoop, form into 1-inch balls. Roll in flour. In skillet over medium heat, melt butter. Add oil. When butter and oil are sizzling, add floured meatballs. Cook on all sides until browned evenly and cooked through.

Alternate cooking method:

After flouring meatballs, place in greased dish and bake at 350°F for 30-35 minutes or until browned and cooked through.