

# Grandma's Meatballs

- [pasta sauce](#) [1]
- 1 beaten egg
- 1/2 cup crushed matzos
- 1 pound ground beef (or ground tenderloin)
- cooking oil

In the middle of cooking [pasta sauce](#) [1], stop to make some meatballs!

If making meatballs, now is the time to make them.

Wait until your sauce has been simmering for a while.

Combine egg, crushed matzos, a 1/4 cup of the sauce, and the ground meat.

Wet hands, and form meat mixture into balls (about 30), about 1 inch across.

Put some cooking oil in a frying pan, and slowly brown over a low-medium heat.

Place the meatballs back into the sauce, to cook for another 30 minutes.

Serves: 8

Preparation time: 30 minutes, in addition to time cooking pasta sauce

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**Links:**

[1] <http://kitchen.unseelie.org/./27>