

Larry Kyse's Recipe for: MEATBALL STEW

DIRECTIONS FOR EACH POUND OF MEAT:

1 POUND OF GROUND BEEF
½ CUP OF UNFLAVORED BREAD CRUMBS
1 EGG
1 TABLESPOON OF DRY OREGANO
1 TABLESPOON OF DRIED BASIL
½ TABLESPOON OF GARLIC SALT
MIX INGREDIENTS TOGETHER AND MAKE MEATBALLS, THIS SHOULD 20
MEATBALLS.
PLACE ON A COOKIE SHEET AND BAKE AT 300 DEGREES FOR 10 MINUTES.

15-POUNDS OF GROUND MEAT OR 300 MEATBALLS
PUT MEATBALLS IN A LARGE POT AND ADD:
15-CANS OF FRENCH ONION SOUP
15-CANS OF WATER
10- POUNDS PEELED AND QUARTERED WHITE POTATOES
3- 2POUND BAGS OF SMALL CARROTS

BRING TO A BOIL AND THEN REDUCE TO LOW HEAT AND SIMMER FOR 45
MINUTES.

WHEN YOU ARE READY TO GO ST. PAULS PUT THREE 2 POUNDS BAGS OF FROZEN
GREEN BEANS INTO THE STEW. MIX THEM IN.

IF WATER LEVEL GETS TO LOW ADD A LITTLE MORE WATER. DON'T PUT IN TOO
MUCH WATER. IF THE MIXTURE IS TOO LIQUIDITY THEN YOU MAY NEED TO
HAVE SOME CORNSTARCH PUTTING IN 4 HEAPING TABLESPOONS INTO A CUP
AND MIXING A LITTLE BIT OF COLD WATER AND THEN POURING INTO THE POT.
THE MIXTURE WILL HAVE TO COME TO A BOIL IN ORDER TO THICKEN.

BREAD: 5 LARGE LOAVES OF ITALIAN BREAD, IF YOU GO TO STOP AND SHOP
AND ASK ON MONDAY THEY WILL SLICE THEM FOR YOU

DESSERT: I SUGGEST 3 GALLONS OF EXOTIC ICE CREAM FLAVORS. EDYS OR
TURKEY HILL BRING YOUR OWN SCOOPS, THEIRS ARE BAD.

BREAKFAST 2 GALLONS OF MILK AND EITHER 2 LARGE BOXES OF CEREAL OR 4
REGULAR SIZE, ANY KIND IS OKAY.

I CAN PROVIDE YOU WITH A POT TO COOK THE STEW IN AND YOU CAN BRING IT
BACK THE FOLLOWING SUNDAY TO CHURCH.