

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.