



Counter to Table Recipes

FROM THE CHEF'S CORNER

Recipe: MEATY MEATBALL STROGANOFF

Date: APRIL 2022

Ingredients:

Directions:

Package Miesfeld's Meaty Meatloaf, Thawed

1. Preheat oven to 350 degrees.

½ Lb Sliced Mushrooms

2. Roll the meatball mixture into 1" balls, should get

2 T Better Than Bouillon Beef Base

approximately 20, cook in oven for 25 minutes.

2 T Steak Sauce (optional)

3. Saute the mushrooms in the oil in a large pan, add

2 Cans Cream of Mushroom Soup

beef base, steak sauce and water. When mushrooms

½ C Sour Cream

are cooked, add 2 cans cream of mushroom soup. Once

2 T Canola Oil

meatballs are done, add them to the sauce and stir well.

¼ C Water

4. Right before serving, mix in the sour cream. Serve over

pasta, rice, or mashed potatoes.