



## CORN PATCH MEATBALLS

by Sara Miskovic

*In the years after World War II, thrifty recipes that helped housewives “stretch” their meat budget were very popular. This recipe is from 1947.*

### Ingredients:

- 2 tbsp. drippings (you could substitute with oil or butter)
- 1/2 cup chopped onion
- 1 clove garlic, minced
- 1/2 cup chopped green pepper
- 1 1/2 tsp. salt
- 1/8 tsp. pepper
- 1 1/2 tsp. celery seed
- 1/2 to 1 tsp. chili powder
- 2 12 oz. cans DelMonte Golden Whole Kernel Corn
- 2 eggs, beaten
- 3 cups ground leftover cooked meat
- 1/4 cup dry breadcrumbs
- 1/4 lb. American cheese, cut into 18 cubes

### Instructions:

Sautee onion, garlic green pepper, seasonings and 1/2 cup of the corn in drippings for 5 minutes. Add half this mixture to the eggs, meat and crumbs; stir till well blended. Shape into balls with a cube of cheese in the center of each. Brown in frying pan, using additional fat. Arrange with the rest of the corn, heated and seasoned. (Or serve with optional sauce below).

### Optional Sauce:

- 3 tbsp. flour
- 1 can DelMonte tomato sauce
- 1 cup bouillon

Return the remaining half of the sauteed vegetables to frying pan with flour; blend well. Stir in tomato sauce and bouillon. Cook till smooth, stirring occasionally. Serves 6.