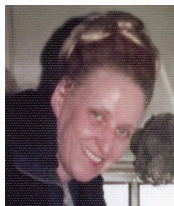


300 MEATBALLS (Italian)

Lorraine Fastuca

3 gal. favorite sauce
25 lb. chop meat
3 large cans (45 oz.) Italian
bread crumbs
2 doz. eggs

garlic salt
Italian cheese
salt and pepper to taste
parsley, if not in crumbs
onion salt



Work with about 2 1/2 pounds meat at a time. Break 2 eggs into meat, sprinkle with seasonings to taste. Grate cheese over meat. Add a few tablespoons of sauce, cover with plenty of crumbs and mix in. Don't be afraid to use plenty of crumbs; they keep the meatballs soft. Roll and bake in oven until brown at 350 degrees. When done, place in sauce.