

Foster's Body & Paint

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Enchilada Meatballs

Ingredients:

- 2 cups crumbled corn bread
- 1 can (10 oz.) enchilada sauce, divided
- 1/2 tsp. salt
- 1 ½ lb. ground beef
- 1 can (8 oz.) tomato sauce
- 1/2 cup shredded Mexican cheese blend

Preparations:

- 1.) In a large bowl, combine the cornbread, ½ cup enchilada sauce and salt. Crumble beef over mixture; mix well. Shape into 1-inch balls.
- 2.) Place meatballs on a greased rack in a shallow baking pan. Bake, uncovered at 350 degrees for 18-22 minutes or until meat is no longer pink; drain.
- 3.) Meanwhile, in a small saucepan, heat tomato sauce and remaining enchilada sauce. Drain meatballs; place in a serving dish. Top with sauce and sprinkle with cheese. Serve with toothpicks if desirable.



Makes 4 ½ dozen

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