

# **A *TMI* “Lavish Grace” Recipe**

## **SKILLET SALISBURY STEAK MEATBALLS**

### **INGREDIENTS**

- 8 oz. package egg noodles
- 1-pound ground beef
- 1/3 cup Italian style bread crumbs
- 2 Tablespoons ketchup
- 2 Tablespoons mustard
- 1 Tablespoon Worcestershire sauce
- 2 large egg yolks
- Sea salt and freshly ground black pepper, to taste
- 4 Tablespoons unsalted butter

### **FOR THE GRAVY**

- 2 cups beef broth, divided, or more, to taste
- 1 Tablespoon cornstarch
- 1 small onion, thinly sliced or finely chopped if serving to children
- 1 Tablespoon Worcestershire sauce
- 1 Tablespoon ketchup
- 2 Tablespoons chopped fresh parsley leaves

### **DIRECTIONS**

1. In a large pot of boiling salted water, cook pasta according to package instructions; drain well.
2. In a large bowl, combine ground beef, bread crumbs, ketchup, mustard, Worcestershire and egg yolks; season with salt and pepper, to taste. Using a wooden spoon or clean hands, stir until well combined. Roll the mixture into 1¼ to 1½ inch meatballs, forming about 20 meatballs. I use a small cookie scoop to do this.
3. Melt butter in a large skillet over medium heat. Add meatballs, in batches, and cook until all sides are browned, about 5-6 minutes. Transfer to a paper towel-lined plate.
4. To make the gravy, whisk together 1/2 cup beef broth and cornstarch in a small bowl; set aside.
5. Add onions to the skillet and cook until golden brown and translucent, about 2-3 minutes. Whisk in remaining 1½ cups beef broth, Worcestershire and ketchup until well combined, about 1-2 minutes.

6. Bring to a boil; reduce heat and gradually whisk in cornstarch mixture. Stir in meatballs until cooked through and the sauce has thickened, about 6 to 8 minutes. Add more beef broth as needed until desired consistency is reached.
7. Serve immediately with egg noodles, garnished with parsley, if desired.

*Adapted from The Pioneer Woman*

### **MENU SUGGESTION**

Skillet Meatballs

Buttered Egg Noodles w/Gravy

Baby Peas

Sliced Fresh Tomatoes

Hawaiian Bread Rolls

Brownies for dessert!

Recipe submitted by Beth Bergren – [www.bethbergren.com](http://www.bethbergren.com) and [www.bethbergren.blogspot.com](http://www.bethbergren.blogspot.com)



## ***Time to Say Grace!***



### **1 Corinthians 13:4-5 English Standard Version (ESV)**

<sup>4</sup>Love is patient and kind; love does not envy or boast; it is not arrogant<sup>5</sup> or rude. It does not insist on its own way; it is not irritable or resentful;

Father God, thank you for the love you bestow on us daily. Help us to remember to show this love to the people in our lives. Thank you for this wonderful food. Bless the hands that have prepared and served it. Amen.

Do you want to know more about the lavish grace of God? Join the study of "Lavish Grace" at [www.themominitiative.com](http://www.themominitiative.com).

