

Meatball Chowder

Don't let the number of ingredients scare you—this chowder is simple to fix and there is plenty for two meals or to freeze

2 lbs. lean ground beef	6 cups tomato juice
2 teaspoons seasoned salt	6 beef bouillon cubes
1/8 teaspoon pepper	6 carrots, sliced (3 cups)
2 eggs, slightly beaten	2-3 potatoes, diced (2-3 cups)
¼ cup finely chopped parsley	1/4 cup long grain rice
1/3 cup fine crumbs – bread or cracker	1 Tablespoon sugar
2 Tablespoons milk	2 teaspoons salt
4-6 onions cut in eighths	2 bay leaves
6 cups water	½ - 1 teaspoon marjoram
	1 12-oz. can Mexicorn

Combine meat, seasoned salt, pepper, eggs, parsley, crumbs and milk. Form into balls the size of a walnut (makes about 40) Place in concentric circles in a Pyrex pie plate and microwave in several batches with a waxed paper cover (about 6 minutes per pan full). Place remaining ingredients except corn in a large kettle, add meatballs and bring to a boil. Cover and cook at a slow boil for 30 minutes or until vegetables are tender. Add corn right before serving. May be frozen for later. Thaw partially, cook and serve.