

## Swedish Meatballs

4 eggs            1 c milk            8 slices white bread, torn            2 lbs ground beef            4 tsp baking powder  
1-2 tsp salt      1 tsp pepper      2 Tbsp shortening                      2 cans cream of chicken soup, undiluted  
2 cans cream of mushroom soup, undiluted                      1 can (12 oz) evaporated milk

In large bowl, beat eggs & milk. Add bread; mix gently & let stand for 5 minutes. Add beef, onion, baking powder, salt & pepper; mix well (mixture will be soft). Shape into 1 inch balls. In a large skillet, brown meatballs in shortening.

Place browned meatballs in an ungreased 9x13 pan. In a bowl, stir soups & evaporated milk together until smooth. Pour over meatballs.

Bake uncovered @ 350 degrees for 1 hour.