



MEAT BALLS AND POTATOES IN CURRY

- 1 1/2 Pounds Hamburger
- 1/2 Cup Minced Onion
- 1 Cup Bread Crumbs
- 1/3 Cup Sour Cream
- 2 Tablespoons Chopped Parsley
- 1 1/2 Teaspoons Salt
- 1/4 Teaspoon Pepper
- 3 Tablespoons Fat
- 20 Bite Size Potatoes
- 1 Can Cream Of Celery Soup
- 1 Cup Sour Cream
- 1/2 Teaspoon Curry Powder

DIRECTIONS

1. Combine bread with 1/3 cup sour cream, then add hamburger, onion, parsley, salt and pepper.
2. Form into 1 inch balls and brown on all sides in fat.
3. Remove to a casserole.
4. Brown potatoes in the same skillet and place them over the meatballs.
5. Combine soup, sour cream and curry powder.
6. Mix thoroughly and pour over casserole.
7. Cover and bake in a 350 degree oven for 25 minutes.
8. Uncover and bake 12 minutes longer.