



BAKED MEATBALLS

1/2 can Lakeside Pork with juices 2 tablespoons quick oats
1 large egg
1 tablespoon Italian seasoning salt and pepper

1. Set the oven rack to the lower-middle position to boil and pre-heat the oven to 350F. Line a baking sheet with foil and lightly grease it with oil.
2. Discard the pork juices and fat.
3. Knead together all ingredients in a mixing bowl. Form the mixture into balls and evenly space the pieces on the baking sheet.
4. Broil for 10 minutes and turn the pieces over and cook for another 3 minutes or until brown on the outside.
5. Season to taste with spices and herbs.
6. Serve with pasta, baked potatoes, salad, or soup. 7.Or freeze for later use.