

Glazed blue cheese meatballs

This recipe is for those who love the combination of blue cheese and beef. Serve as an entree with rice or mashed potatoes, or make them a smaller size and keep them warm in a crockpot as an appetizer at your next party.

1 pound lean ground beef

½ cup crumbled blue cheese

1 tablespoon sliced green onions

1 teaspoon Worcestershire sauce

¼ teaspoon salt

¼ teaspoon seasoned salt

¼ cup butter

½ cup whipping cream

Chopped parsley

Combine beef with blue cheese, onion, Worcestershire sauce, salt and seasoned salt. Shape into 12 meatballs.

Melt butter in a skillet. Add meatballs and brown on all sides. Cover skillet. Cook over low heat for 5 minutes. Remove meatballs with a slotted spoon and put them in a serving dish. Add cream to drippings. Cook over medium to high heat, stirring, for about 2 minutes or until sauce is satiny. Spoon glaze over meatballs and sprinkle with parsley. Serve immediately.