



MACY'S FAMILY RECIPE OF MEXICAN MEATBALLS

Ingredients

1 lb ground beef

1 lb ground pork sausage

1 egg

½ cup onion (small dice)

¼ - ½ cup uncooked white rice

1 tsp cumin

1 tsp garlic powder

Salt/ pepper

1-2 cans stewed tomatoes

Large box of beef broth along with water



Instructions

In a large bowl you will mix all ingredients minus the broth and water... only mix long enough for ingredients to come together.

Pull out your largest stock pot that you would stew a whole chicken in.

Next form the meat balls in your hands... they should be about 2 inches in diameter. We are going for a larger meatball than what you typically see.

Place each meatball carefully in your stock pot. Once you're done, pour the beef broth over and then use water to finish covering them. Place on the stove and bring to a boil. Reduce heat to a simmer and cover for 40 minutes. Remove lid and add stewed tomatoes and cook for 15 more minutes

How to serve

We love to have these with warm tortillas, salsa and fresh cilantro!

Make a fresh salad and have some black or pinto beans (refried) and you are set!