

Recipes by Denielle Trauernicht, Trauernicht Simmentals of Wymore, Neb.

BBQ Meatballs

Note: This is my mother-in-law's recipe...it's a hit every time!

Ingredients Meatballs:

3 lbs. ground beef
13 oz. can evaporated milk
2 c. quick oatmeal
½ c. onion, chopped
2 tsp. chili powder
2 eggs, beaten
salt to taste

Sauce Ingredients:

2 c. ketchup
½ tsp. garlic powder
1 ½ c. brown sugar

Directions: **Step 1:** Mix and shape into balls. Place in pan one layer deep. **Step 2:** Put the sauce ingredients into a saucepan and stir until dissolved. Cover the meatballs with sauce. **Step 3:** Bake one hour at 350 degrees Fahrenheit (covered for 30 minutes, uncovered the remaining time).

Recipe Note: For a twist on this recipe, try replacing the BBQ sauce with alfredo sauce (can be homemade or from a jar).

Funeral Sandwiches

This is the name our family has lovingly called them for as long as I can remember!

Ingredients:

2 lbs. ground beef
8 oz. cream cheese
10.5 oz. can cream of mushroom soup
A few splashes of beef stock
1 tsp. garlic powder
1 tsp. onion powder
pepper to taste
hamburger buns

Directions: Brown the hamburger with seasonings and drain any grease. Add the rest of the ingredients to the hamburger and cook over medium heat until well combined. Serve on hamburger buns.

Homemade Nebraska Runzas (Bierocks)

Ingredients:

2 lbs. ground beef
1/3 c. flour
3/4 c. beef stock
4 c. or approx. ½ head of cabbage, chopped
1 tsp. garlic powder
1 tsp. onion powder
salt and pepper to taste
Rhodes Texas Size frozen dinner rolls
1 pkg. brown gravy mix, if desired

Directions: **Step 1:** Let the Rhodes Texas Size dinner rolls rise according to package instructions. Lightly sauté cabbage in butter. Set aside. **Step 2:** Season and brown hamburger. Do not drain grease. **Step 3:** Add flour and stir for 2 to 3 minutes. Add beef stock and allow to thicken. Add cabbage to the meat mixture. **Step 4:** Use a rolling pin to flatten the dinner rolls, add the meat/cabbage filling, then pinch closed (I do mine in a circle shape). **Step 5:** Allow to rise for an additional 20 to 30 minutes. Brush on an egg wash and bake at 350 degrees Fahrenheit for 15 to 20 minutes or until golden brown. My family likes to top and eat with brown gravy.