

Easy Meatballs

- 2 lbs. ground beef
- ½ box Traditional Stove Top Stuffing Mix
- 3 eggs
- 1 c. ketchup
- 1 T. Worcestershire sauce
- 1 tsp. liquid smoke
- salt and pepper generously

Preheat oven 350 degrees Fahrenheit. In a large bowl, combine ingredients and mix thoroughly with clean hands. Portion out mixture into 3-ounce balls (I use a 1/3 measuring cup to measure). Place meatballs into a 9x13 baking dish and bake for 35 minutes. Remove meatballs and cover with ketchup or desired BBQ sauce. Return to oven for an additional 5 minutes or until an internal temperature of 165 degrees Fahrenheit is reached.

Any dish that can satisfy a working crew of hungry, grown men as well as toddlers go down as a favorite dish in our household. These meatballs are quick, feed a crowd, and freeze up well to enjoy later! Double the recipe, freeze half for later, and serve the other half hot and fresh.

Farmwife's 'Runzas'

Basic Roll Dough from Cinnamon Roll Recipe (on next page)

Beef Filling

- 3 lbs. ground beef
- 1 large white onion (diced)
- 1 jar sauerkraut
- salt and pepper heavily

Using the basic roll dough recipe, let dough rise accordingly. As the dough rises, brown ground beef with diced onion, salt, and pepper. Drain excess fat from beef and add one jar of sauerkraut.

Place risen dough onto a lightly floured surface and knead dough adding just enough flour that dough is manageable and no longer sticky. Divide dough into 24 even balls. Roll each ball thin and add 1/3 cup of beef filling. Pinch ends together enclosing the filling inside the dough. Set on a baking sheet lined with parchment paper. Let rise for 20 to 30 minutes. Bake in a 400-degree Fahrenheit oven for 13 to 15 minutes until golden. Brush with melted butter.

A knockoff from the notorious Runza at restaurants, these beef filled pockets are a favorite across Nebraska. Another freezer friendly food that is also tractor friendly, making this an ideal harvest staple.

Mom's Cinnamon Rolls

Basic Roll Dough

- 4 heaping tsp. active dry yeast
- ½ c. warm water
- ½ c. (1 stick) butter, melted
- 2 c. scalded milk
- ½ c. granulated sugar, (plus a pinch)
- 1 tsp. salt
- 7 c. (or more) all-purpose flour
- 2 eggs

Filling

- ½ c. (1 stick) room temperature butter
- 1/2 c. brown sugar
- 1 tsp. cinnamon

Icing

- ¼ c. room temperature butter
- 1 tsp. vanilla
- 4 c. confectioners' sugar
- ¼ c. whole milk

Soften yeast in warm water, add a pinch of sugar and set aside. Combine butter, milk, sugar, and salt. Add in 3 cups of flour and mix well. Beat in yeast and eggs. Gradually add remaining flour to form a soft dough ball. Cover and let rise for 2 hours or until doubled in size. Turn out on to a lightly floured surface and knead dough adding just enough flour that dough is manageable and no longer sticky. Cut in half. Roll each half into approximately 16x8 rectangle. Onto the rolled-out dough spread butter, brown sugar, and cinnamon evenly. Roll lengthwise and pinch seam onto the roll. Trim ends, then cut each roll into 12 even slices (makes 24 slices total). Place cut side down onto a greased 9x13 baking pan. Cover and let rest for 30 minutes or until doubled. Bake in a 400-degree Fahrenheit oven for 13 to 15 minutes. Add frosting and enjoy warm.

Growing up my mom was always praised for her rolls. I remember HUGE containers of dinner rolls being taken to family gatherings or dividing the dozens of cinnamon rolls at church fundraisers. Sharing her roll recipe now with my family and community is a tradition I hope my girls can carry on too.