

Recipes

From our motor to yours

Linda's Creamy Meatball Casserole



Submitted by:
Linda Moorehead

Cooked by:
Bill Robinson

Tasted By:
Suzi, Brianna, Meagan, and Bill and
we give it a 5 car rating



Ingredients

- 1 10 3/4 ounce can condensed cream of mushroom soup or cream of onion soup
- 1 cup milk
- 1/2 cup sour cream
- 1/2 teaspoon salt
- 1/8 teaspoon ground black pepper
- 1 20oz package refrigerated red-skinned potato wedges
- 1 16oz package (32) frozen cooked meatballs
- 1 16oz package frozen stir-fry vegetables (any combination)

Directions:

1. In a large bowl, combine soup, milk, sour cream, salt, and pepper. Stir in potatoes, meatballs, and frozen vegetables.
2. The bottom portion of your Manifold Cooker should have semi-crushed aluminum foil placed in it to fill some space. Then add water to the bottom portion of the cooker. Approx 1/2 cup.
3. Insert a cooking bag into the cooker.
4. Add recipe ingredients into the bag. With careful insertion, the ingredients should fill the cooker. Fold the bag and seal off the ingredients. Goal...You don't want the water entering the recipe, and you don't want the recipe leaking out of the bag.
5. Mount the Manifold Cooker on the engine and drive 54.7 miles.



Note: For short 1/2 day drives, this meal should be prepared earlier and PRE-COOKED. The "Manifold Cooker" should be used as a warmer rather than a cooker.