



Winner
FEBRUARY

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HOMEMADE MEATBALLS

INGREDIENTS

- 4 slices Wonder® White Bread, broken into small pieces**
- 2 pounds regular ground beef
- 4 eggs
- ½ tsp salt
- ½ tsp pepper

METHOD

Prep Time: 15 minutes | Cook Time: 30 minutes | Total Time: 45 minutes

1. Line 2 baking sheets with aluminum foil. Preheat oven to 350° F.
2. Mix all the ingredients in a large bowl with clean hands until well-combined. If needed, add a tablespoon or two of milk to keep the mixture wet.
3. Using a tablespoon, scoop and form the meat into 1 ½ inch balls. Then place on the lined baking sheet with space in between each meatball.
4. Bake meatballs for 15 minutes. Flip, bake for another 15 minutes, or until middle is no longer pink.



PRODUCT OF THE *Month*

The most trusted white bread in Canada*. Kid loved, Mom approved! Each loaf is baked in Canada and contains 9 essential nutrients per serving. No artificial flavours, colours or preservatives. Perfect for toasting or for sandwiches.

*Based on the 2022 BrandSpark® Canadian Trust Study.

* Winning recipe has been adapted for ease of replication and to highlight Wonderbrands™ products.