



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Italian Meatball Sandwich Casserole

- 1 Loaf of Italian Bread cut into small cubes
- 1 jar of Parmesan Romano Ragu Spaghetti Sauce/ or spaghetti sauce of your choice
- 1 pound of lean ground beef
- 3 green onions chopped finely
- 8 ounce package of cream cheese softened
- ½ cup of Miracle Whip or Mayonnaise
- 1 teaspoon of Italian Seasoning
- ¼ cup of Italian Seasoned Bread Crumbs
- 2 cloves of garlic, minced
- 1 cup of water
- 3 Tablespoons of Parmesan Cheese
- 8 ounce package/ 2 cups of Mozzarella Cheese
- Salt and pepper to taste

Preheat oven to 400 degrees F

Mix together the chopped green onions, bread crumbs, Parmesan cheese and ground beef. Roll into 1 inch diameter balls, and place on a baking pan that is lined with non stick foil. Bake for 15 minutes, or until beef is no longer pink. Reduce the oven temperature to 350 degrees.

Arrange the bread cubes in a single layer in an ungreased 9x13 inch baking dish. Mix together the softened cream cheese, mayonnaise and Italian seasoning until smooth. Spread this mixture over the tops of the cut up bread cubes with a rubber spatula spreading evenly making sure to cover all. Sprinkle with 1 cup of the grated mozzarella cheese.

In a large bowl, mix together spaghetti sauce, water, salt, pepper and minced garlic. Place the meatballs on top of the bread mixture, spacing them evening across the top then take the spaghetti sauce mixture and pour over the bread and cheese mixture in the baking pan. Sprinkle the remaining mozzarella cheese evenly over the top.

Bake at 350 degrees for 30 minutes, or until heated through.