

## Butterballs

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### Henry L. Schmick, e-mail message to Michael Miller

On Sundays and special days we always had chicken noodle soup with butterballs and fresh rye bread. These recipes are from my mother, Rosie Frank Schmick.

7 cups bread crumbs  
1 1/3 cup cream (half and half may be used)  
1 1/2 tsp salt  
1 1/2 tsp allspice  
1 1/4 cup beaten eggs  
1 cup butter, melted  
1 cup milk

Toast and dry bread, roll and sift to make bread crumbs. Heat cream, butter and milk, quite warm. Mix with eggs and dry ingredients. Roll into 1 inch diameter balls. Makes about 65 to 70. Test balls in boiling water to insure they stick together, may need more egg.

Make chicken soup, remove chicken, add noodles to boiling soup, after 7 or 8 minutes add butterballs, they are done when they float to the surface.

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### Kris Ball, e-mail message to Michael Miller

I was going through grandma's recipe box last night looking for something good for Turkey day. I'm typing them verbatim...you may have to use your judgement, because grandmas was famous for, "a little of this, a little of that." BTW, what do you serve with Butter Balls? Noodles? I don't remember ever having them. (And note grandma's spelling--Dan Quayle would have been proud!) And has anyone ever had Dandelion Wine? Sounds awful!

3 scant cups of dry rolled bread crumbs  
(1 cup of butter--this is scratched out)  
Salt & allspice to taste  
2 eggs  
Enough cream to stick together  
About 4 or 5 Tablespoons cream or more-you can tell when working with the ingredients.

Roll in balls the size of walnuts. This makes around 85 to 90 Butter Balls.