**VEGETARIAN MEATBALLS**

**2 eggs**

**¼ c. cottage cheese**

**¾ c. Cheddar cheese, shredded**

**½ t. basil**

**¼ c. onion, finely chopped**

**¼ t. sage**

**1 c. seasoned bread crumbs**

**½ c. ground walnuts**

**1. In a large bowl mix the eggs, cottage cheese, cheddar cheese, basil, onion, and sage.**

**2. Beat until well blended with an electric mixer.**

**3. Stir in the bread crumbs and walnuts.**

**4. Make small “meatballs”.**

**5. Fry gently in a pan in which you have added and heated 3T. oil.**

**6. “Meatballs” are done when golden brown.**

**7. Serve with spaghetti and spaghetti sauce.**