**CHEESY MEATBALL SKILLET**

1 lb. ground beef

10 saltine crackers, crushed

1/4 c. Italian dressing

1 beef bouillon cube, dissolved in 1/2 c. boiling water

1/2 c. sour cream

1 c. cheddar cheese, shredded

1. Mix meat, cracker crumbs and 2 Tbsp. of the dressing until well blended. Shape into 32 (1-inch) balls.
2. Heat remaining dressing in nonstick frying pan on medium-high heat. Add meatballs; cook 8 min. or until browned, turning occasionally. Add bouillon; simmer 5 min. or until meatballs are cooked through.
3. Stir in sour cream; cook 30 sec. or until heated through but not simmering, stirring frequently. Remove from heat. Sprinkle with cheese; cover. Let stand 5 min. or until cheese is melted.