

best ever MEATBALLS



ingredients

1½ LBS	GROUND BEEF	2 TSP	SALT
1	LARGE EGG, SLIGHTLY BEATEN	1 TSP	FRESH GROUND BLACK PEPPER
1/2 CUP	GRATED PARMESAN CHEESE	1/3 CUP	MILK
1/3 CUP	BREADCRUMBS (OR USE ENOUGH TO HOLD THE MEAT TOGETHER)	1/2 TSP	DRIED OREGANO
1-2 TBSP	FRESH MINCED GARLIC	1/4 CUP	CHOPPED FRESH PARSLEY

directions

Mix all ingredients together in a large bowl. Shape into small meatballs (at this point you can place on a baking sheet and freeze to use later, or cover with plastic wrap refrigerate up to 24 hours before using). Drop the meatballs into simmering pasta sauce, do not stir for at least 20 minutes or you will risk breaking the meatballs. Continue cooking in the simmering sauce for another 20 minutes. After the 40 minute cooking time continue cooking your sauce with the meatballs in for as long as desired.

TIPS

NO DRY BREADCRUMBS? JUST SOAK 3 SLICES OF BREAD IN THE 1/3 CUP OF MILK

YOU MAY ALSO BAKE THE MEATBALLS AT 350 DEGREES F FOR 25 MINUTES OR UNTIL COOKED THROUGH