

# Grandma's Italian Meatballs



**Serves**  
24

## **Ingredients** **2 1/2 pounds**

### **SERVING SIZE-24 MEDIUM BALLS**

1-pound ground beef  
1-pound veal-(optional)  
1-pound pork  
5-tbs Pecorino-Romano or Parmigiano Reggiano cheese  
3-tbs of Seasoned Italian Bread Crumbs  
2-tbs Sea salt  
1-fresh large egg  
4-slices artisan or Italian crusty bread, ciabatta, or sour  
dough bread  
2-cloves garlic finely chopped  
1-cup fresh parsley, finely chopped  
1/2 cup fresh basil-broken  
1/4 cup extra virgin olive oil  
Fresh ground black pepper.

[24oz of The Singing Chef's Tomato Basil sauce.](#)

## **Preparation Instructions**

In a deep sauté pan 12" wide and 2-1/2" deep, 3/4c, 6oz The Singing Chef's Tomato Basil sauce. Put on low heat add some more fresh basil. Cover and heat on low heat.

Soak the Italian bread slices in 1/2 cup whole milk or water. Let soak a few minutes. In a medium to large glass or metal bowl, place the ground meat. Add the Pecorino or Parmesan cheese, the garlic, the parsley, the bread crumbs, and one egg.

Squeeze the bread slices until all liquid is out and add to the mix. Season with sea salt & fresh ground black pepper. With your hand, mix all the ingredients in the bowl until all are incorporated. Make a large ball.

To make the balls, place a small bowl of water next to the ingredient bowl and wet your hands so the mixture does not stick. Take a tablespoon size of the meat mixture and start to roll out your meatballs. You can make them to be small, medium or large.

In a large sauté pan, with heated olive oil, you can place a number of the balls in the oil and cook on both sides until golden brown. Take out and drain on paper towels.

NOTE: You may also choose to bake them on a bakingsheet in a 350 oven for 15-to 20 minutes. When cooked, take the meatballs and place them into the Tomato Basil sauce making sure you cover them with the sauce. Cook over low to medium heat covered for about 30 minutes. Take one out and cut with a fork to see if they are done. If done then add a few to a dish of pasta. Use a thicker pasta like bucatini or a spaghetti #10 or #12. Add some more cheese and garnish with a few fresh basil leaves.

Enjoy!