

Italian Meatballs

- 1 pound ground beef
- 1/2 pound ground pork
- 1/2 cup Parmesan cheese
- 1/2 cup bread crumbs
- 1 small bunch parsley, chopped finely
- 2 cloves garlic, minced
- 1 egg, slightly beaten
- *4 teaspoon Migliore Northern Italian Seasoning
- 1/4 cup dry white wine (you may substitute with water)
- 2 or 3 tablespoons Migliore Extra Virgin Olive Oil

Add all ingredients, salt & pepper to taste and add enough wine and/or water for moisture when mixing. Roll meat balls and brown for a few minutes in olive oil. Then cook with pasta sauce 1/2 hour.

*For spicy meatballs, use 2 tsp. N. Italian seasoning & 2 tsp. Med-Hot Italian seasonings.

** This recipe makes approximately (65) cocktail size meatballs.