

The World's Best Meatballs

Using three kinds of ground meat is the secret to these moist and flavorful meatballs.

Preheat oven to 300°F

Prepare a baking sheet with parchment paper

Yield: 2 lbs

1 lb	ground beef
8 oz	ground pork
8 oz	ground veal
4 cloves	garlic, minced
2 large	eggs
1 cup	freshly ground Romano cheese
2 tbsp	Italian parsley, chopped fine
	salt
	black pepper
2 cups	breadcrumbs
1-1/2 cups	warm water
1 cup	canola oil

1. In a large bowl, combine beef, pork and veal. Add garlic, eggs, cheese parsley, salt and pepper.
2. Using a wooden spoon, combine breadcrumbs into mixture. Slowly add water about 1/2 cup at a time. The mixture should be very moist and hold its shape. Using a #40 disher, shape into the size meatballs desired.
3. Heat oil in a large skillet. Fry meatballs in batches until light brown and crisp. Remove and drain on paper toweling.
4. Place all of the fried meatballs onto a baking sheet and keep warm in a 300°F oven for 20 minutes before serving. Use with your favorite tomato sauce and pasta.