



Meatballs – submitted by the Spizziri Family

Yield = 24 to 26 meatballs

1 cup	Breadcrumbs – (I use Alessi plain thin breadsticks that I put in the food processor)
½ cup	Parmesan Cheese
	Black Pepper
1 tsp.	Dried Oregano
1 Tbsp.	Dried Parsley
1 big clove	Garlic – crushed
2	Eggs
1 cup	Whole Milk
2 lbs.	Ground Beef – ground chuck/sirloin

Notes: Recipe can be cut in half to yield 12 meatballs. Meatballs can be frozen after they are made. If you are going to cook the meatballs in sauce after they have been baked, just put them in the sauce for about 15 minutes.

Instructions

1. Preheat your oven to 375 degrees with a shelf in the middle of the oven.
2. Place all ingredients into a mixing bowl except for the meat. Mix all ingredients until they are soft. Let stand for ten minutes.
3. Add the meat and mix well.
4. Roll mixture into balls and place on a lined baking pan. This should make between 24 to 26 meatballs.
5. Bake in the oven for 35-40 minutes