



MEATBALLS MARINARA

INGREDIENTS

- 2 lb. ground beef
- 1 lb. ground pork
- 2 cups of chunked day-old bread
- 2 eggs
- ½ cup milk
- ½ Tbsp. dried oregano
- ½ Tbsp. dried basil
- ½ Tbsp. dried thyme
- Salt & pepper to taste
- 1 large sweet onion
- 4 cloves garlic, minced
- 2 Tbsp. fresh Italian parsley
- ½ cup Parmesan cheese
- 2 jars marinara sauce
- olive oil

DIRECTIONS

Preheat oven to 400°.

Remove meat from the refrigerator 30 minutes prior to preparing. Tear the bread into small chunks. Cover bread with whisked eggs and milk. Let bread mixture set for 15 minutes.

In a medium sized pan over high heat, sauté onion and garlic in olive oil with spices. Continue cooking over medium heat until onions are translucent. Set seasoned onions aside to cool. In a large bowl, add meat, bread mixture, onion mixture, Parmesan cheese, and fresh parsley. Combine thoroughly using your hands or a stand mixer on low. Roll mixture into 1½-2" balls and place on a large cookie sheet. Cover meatballs with cling wrap and place in fridge for a minimum of 30 minutes.

Bring a large skillet to medium high heat. Cover the bottom of your pan with olive oil and place meatballs ½" apart. Be sure to not add too many balls to the pan at once. Brown each side until crust is formed. Continue moving the meatballs by a quarter turn every few minutes. Meatballs are not be cooked thoroughly; the meatballs will continue cooking while baking.

Prepare a large glass-baking dish with oil and adding a thin layer of marinara sauce to the bottom. Add meatballs to the dish and cover with remaining sauce. Cover dish with foil and slide into the oven for 25-40 minutes depending on the size of meatball you chose. Remove from oven and serve.

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