

Italian Meatballs

Yield: 4 servings

Prep Time: 0:10:00

Cook Time: 0:35:00

Total Time: 0:45:00

1. In a large bowl, whisk together eggs and milk. Add bread crumbs and let mixture soak for 10 minutes to form a panade.

- 2 each Eggs
- 1 cup Milk
- 1 cup Bread Crumbs

2. Add Pecorino Romano, salt, and Italian seasoning to the panade, stirring to combine.

- 1/4 cup Pecorino Romano Cheese
- 1 tsp Table Salt
- 1 tsp Italian Seasoning

3. Add sausage and ground beef to the bowl. Mix gently with your hands just until ingredients are evenly combined. Do not overmix.

- 1 lb Italian Sausage
- 1-1 1/2 lb Ground Beef

4. Preheat oven to 375°F. Set a wire rack inside a rimmed baking sheet.

5. Form mixture into meatballs of desired size (about 2 tablespoons each), being careful not to pack too tightly.

6. Arrange meatballs on the prepared rack, leaving space between each.

7. Bake for 30-35 minutes, or until meatballs are golden brown and cooked through.