

Ferraro's Cucina

Italian Meatballs

Ingredients

- 2 pounds lean ground beef**
- 3/4 pound ground Italian sausage**
- 4 large eggs**
- 1 cup Parmesan cheese**
- 1/2 cup Italian bread crumbs**
- 1 1/2 tablespoons dried parsley**
- 1/2 teaspoon dried basil**
- 1 teaspoon garlic salt**
- 1/4 teaspoon black pepper**

Preparation

- In a large bowl, mix all of the ingredients together.
- Roll into 1 1/2" balls and place them closely together in 9x13 pans that have been sprayed with cooking spray. ****You can place a wire rack on the baking sheet and bake the meatballs on the rack so that the fat drips down if you'd like.****
- Bake at 350 degrees for 35 minutes, or until the meatballs are cooked through.
- Serve the meatballs immediately with sauce and spaghetti, put them in the slow cooker along with sauce to have them simmer, or freeze the meatballs in Ziploc bags to use another time.
- If you freeze the meatballs, allow them to cool completely before packaging them.

