

Best Ever Meat Balls

The very best meatballs that I have ever eaten!

Ingredients

- ½ cup breadcrumbs (I like Pepperidge Farm-Herb Seasoned)½ small onion, finely chopped
- ¼ cup plus 2 Tbsp milk
- 1 large egg, beaten

- 2 cloves garlic, finely chopped
- ¼ cup parsley leaves, coarsely chopped
- 1 small onion, finely chopped
- ½ pound (8 oz) ground beef
- ½ pound (8 oz) ground pork
- ¼ cup finely grated parmesan cheese
- 1 tsp sea salt
- ½ tsp dried oregano
- ½ tsp dried thyme
- ½ tsp black pepper

- 2 Tbsp olive oil (optional, see instructions)

You will need 1 large baking sheet (foil or parchment to cover baking sheet, optional) Preheat oven to 400°F.

Instructions

1. In a large bowl, mix the breadcrumbs, milk, and egg. Let sit for 4 to 5 minutes so the milk and egg can be absorbed into the breadcrumbs. This helps to keep the meatballs moist.
2. Add the rest of the ingredients to the wet mixture until thoroughly combined. I like to use glove covered hands and treat the mixture like I'm making biscuits (light touch).
3. Start forming mixture (2 Tbsp each) into 1½-inch meatballs, still using gloves if you prefer. It helps to wet your hands or gloves to keep meat from sticking. Place on a lined baking sheet and set aside.
Should have around 16 or more.
4. At this point they can be baked for at 400°F for 12 to 15 minutes, cooked in a large skillet (see options below), refrigerated (1 day) or frozen.

Options

- Heat olive oil in a large skillet over medium heat until hot. Add meatballs in a single layer to the skillet, don't crowd; and cook until brown; keep turning until all sides are brown; repeat with rest of meatballs.
- The meatballs can be frozen cooked or uncooked.
- To freeze: place on baking sheet, freeze, then pour into a freezer bag.
- You can make larger meatballs by using 3 tablespoons mixture, and bake at 400°F for 15 to 20 minutes. This will make about 1 dozen meatballs.

Keywords

best meatballs recipe, delicious meat balls recipe, best ever meatballs