

MARIO'S MEATBALLS

Ingredients:

- 6 slices of hearty white sandwich bread, crusts removed and bread cut into $\frac{1}{2}$ -inch cubes
- 1-1/2 cups of buttermilk
- $\frac{3}{4}$ cup fresh parsley leaves, chopped
- 6 medium garlic cloves, minced
- 1 medium onion, chopped fine
- 3 large egg yolks
- 1-1/2 teaspoon of sea salt
- 1 teaspoon of crushed red pepper flakes
- 1-pound ground beef
- 1-pound ground pork
- 1-pound ground veal
- 6 ounces thinly sliced prosciutto, chopped fine
- 1-1/2 cups grated Pecorino Romano cheese

Preparation:

Sautee onions and garlic in small sauce pan until translucent, allow to cool

Combine cooled onion and garlic mixture with bread cubes, buttermilk, parsley, egg yolk, salt, and red pepper flakes in a bowl and mash with fork until no bread chunks remain.

Add ground meats, prosciutto, and cheese to the bread mixture; mix with hands until thoroughly combined.

Divide mixture equally and roll into balls, yields approximately 30 meatballs.

Transfer to a plate, cover with plastic and refrigerate until ready to use.

Cooking instructions:

Heat a $\frac{1}{2}$ cup of olive oil in a large nonstick skillet over medium-high heat until shimmering. Add meatballs in batches and cook until browned all over, 5 to 7 minutes. Transfer meatballs to paper towel lined plate to drain.

Transfer browned meatballs to "Mario's Marinara" and gently submerge while sauce is simmering on stove-top. Cover, and continue cooking until meatballs are just cooked through, about 30 minutes.

MANGIA - MANGIA TIME!!!