

Nana's Meatballs

When you think of meatballs, you automatically think of spaghetti, right? Well, Nana also makes her own meatballs when making her wedding soup on cold winter days. Yes, you can buy premade meatballs, but if you make your own, you can customize the flavor and size for your family. For Pa, bigger is always better, but feel free to make them smaller if that is what you prefer.

Ingredients

¾ cup Parmesan, shredded
1 teaspoon granulated garlic
1 teaspoon salt
1 teaspoon basil, dried
1 teaspoon oregano, dried
1 egg
½ cup chopped onions (optional)
½ cup chopped bell peppers (optional)
1 pound hamburger meat
1 pound breakfast sausage



Instructions

- ❖ Mix your dry ingredients, then whisk in the egg.
- ❖ Stir in the peppers and onions.
- ❖ Integrate egg mixture into the ground meat with your fingertips making sure your ingredients are evenly mixed.
- ❖ Once mixed, form into 2-inch meatballs and place about an inch apart on a cookie sheet.
- ❖ Bake at 350 degrees Fahrenheit for 20 to 30 minutes or until meatballs are brown and no longer pink in the middle.


Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8