

MEATBALLS

YIELDS 20, APPROX. 6-10 PEOPLE

<u>QUANTITY</u>	<u>INGREDIENTS</u>
12 OZ (3/4 OF A LOAF)	WHITE BREAD
3 CUPS	MILK (WHOLE)
TO TASTE	SALT (IODIZED)
TO TASTE	BLACK PEPPER (TABLE GRIND)
1 CUPS	PARMESAN CHEESE
1 OZ wt.	BASIL (FRESH, CHOPPED 3/8" NO STEM)
4 LBS	GROUND BEEF OR PORK OR SAUSAGE

PREPARATION

TEAR BREAD INTO SMALL PIECES APPROX. 1 INCH EACH. IN A LARGE BOWL, COMBINE MILK AND BREAD. **MIX TOGETHER BY HAND** MAKING SURE BREAD IS COMPLETELY DISOLVED IN MILK TO FORM A SOUPY PASTE-LIKE CONSISTENCY. ADD SALT, PEPPER, CHEESE, BASIL AND MIX. **REFRIGERATE FOR AT LEAST 1 HOUR BEFORE NEXT STEP.**

GENTLY MIX IN MEAT, MAKING SURE EVERYTHING IS EVENLY MIXED.

WITH SLIGHTLY WET HANDS, FORM 4 OZ WT. BALLS. PLACE ON BAKING SHEET LINED WITH PARCHMENT PAPER AND BAKE AT 400 DEGREES FOR APPROX. 20 MINUTES, UNTIL MEDIUM BROWN AND AN INTERNAL TEMPERATURE OF 160 DEGREES.

NOTE: MEATBALLS FREEZE VERY WELL IF YOU DON'T USE THEM ALL THIS TIME.