

## INGREDIENTS

- 1/2 lb. ground beef (80/20)
- 1/2 lb. ground pork
- 1 cup day-old bread or bread ends
- 1 egg
- 1/2 Tbsp. basil
- 1/2 Tbsp. oregano
- 1/4 cup milk
- 2 Tbsp. onion, diced
- 1/4 tsp. garlic powder
- 2 Tbsp. parsley, chopped
- 2 Tbsp. parmesan cheese, shredded
- 2 Tbsp. Extra Virgin OliveOil
- Salt & pepper, to taste

## RECIPE

### Homemade Meatballs

Preheat oven to 400°F.

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In a medium bowl, break apart bread into tiny little crumbs; this can be done by hand or in a food processor.

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Add milk and olive oil to bread; mix by hand.  
Add dry spices and herbs; mix by hand.  
Add remaining ingredients; mix by hand.

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Shape mixture into 24 meatballs, approximately 1-1/2 Tbsp. each. Place on a baking sheet; cover baking sheet with a layer of tinfoil for an easy cleanup!

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Bake for 18-20 minutes or until cooked through. Serve immediately or freeze for up to 3 months.