Excellent Meatballs

When my family invites me to any occasion back in New Jersey, I'm not allowed to walk in without a big pot of my meatballs...enjoy!

Ingredients:

- 1/2 lb. pork
- 1/2 lb. ground beef
- 1/2 lb. veal
- 1 cup grated parmesan cheese
- 1 cup breadcrumbs
- 2 eggs
- 1 whole onion, 1/4-inch diced
- 2 cloves of garlic, smashed and chopped
- Salt
- Pinch of crushed red pepper
- 1/4 cup parsley, chopped
- Olive oil

Directions

Coat a large sauté pan with olive oil, add the onions and bring to medium-high heat. Add a pinch of salt and cook for about 5 to 6 minutes until onions are very soft but have no color. Add the garlic and the crushed red pepper and sauté for another 1 to 2 minutes. Turn off heat and allow to cool.

In a large bowl combine the meats, eggs, cheese, parsley and breadcrumbs. Squish the mixture with your hands. Add the garlic & onion to the mixture and season generously with salt and squish some more. Add 1/2 cup water and do one final squish.

Preheat an oven to 350°F

Shape the meat into desired size (*the mixture will make approximately 20 meatballs*). Coat a large sauté pan with olive oil and bring to a medium-high heat. Brown the meatballs on all sides. Place them on a cookie sheet and bake them in the preheated oven for 15-16 minutes or until the meatballs are cooked all the way through. Next, add them to a big pot of warm marinara sauce.

Serve with additional sauce and freshly-grated parmesan!