

## **The Perfect Meatballs**

½ lb. ground beef

½ lb. sausage

¼ cup plain breadcrumbs

1 large egg

1 teaspoon dried basil leaves

¼ cup freshly grated parmesan cheese

2 tablespoons minced parsley

1 jar of your favorite marinara sauce

1. Mix ground beef, sausage, bread crumbs, egg, basil, parsley and parmesan cheese until combined in a large bowl. Don't overwork it!
2. Make golf ball sized meatballs with the mixture and place them on a cookie sheet lined with tin foil.
3. Brown meatballs for about 10-15 minutes until the internal temperature reaches about 130 degrees.
4. Pour your jar of sauce into a medium saucepan and gently spoon your meatballs into the sauce.
5. Bring sauce to a boil and simmer for about 5 additional minutes or until the internal temperature of the meatballs reaches 165 degrees. Feel free to spoon them over spaghetti or my favorite – make a meatball sub!