

My great grandfather came all the way from Italy and brought our family's Italian recipes with him! The meatballs have been a staple recipe in my family for decades and they are one of my family's favorite meals! We continue the tradition of making my family's meatball recipe every year on special occasions and when we want a really yummy home cooked meal!

# Great Grandpa's Meatballs

My Family Tradition :)  
Every Christmas Eve, my mom, sister, and I make my great grandfather's meatball recipe that I have provided you today for all of my family who do not enjoy the traditional seven fishes made on Christmas Eve. The meatballs, although are not a part of the traditional fishes, have become a family favorite! My family loves my old Italian family meatballs and we hope you do too!

## The World's Greatest Meatballs!

Meatballs are the best homemade, crunchy, and flavorful!

From our table to yours...

The Rackett Family



Prep Time:  
20 mins



Cook Time:  
35 mins



Serves: 8  
people

### INGREDIENTS:

- 2 packages of ground beef (1 lb each)
- 1 package of ground pork (1 lb)
- 3 eggs
- 1 cup of italian breadcrumbs
- $\frac{1}{4}$  to  $\frac{1}{2}$  of parmesan cheese or pecorino romano cheese (whatever cheese that you grate will work great)
- 1 tablespoon of italian seasoning
- 2 tablespoons of onion powder
- 2 tablespoons of garlic powder
- Salt and pepper to taste (not needed, only if you want to add)

### DIRECTIONS:

In a very large mixing bowl, put the 3 packages of meat with the 3 eggs. Then, mix the meat and eggs until nicely combined.

Then, add the breadcrumbs, italian seasoning, garlic powder, onion powder, and cheese to the meat and egg mixture. Continue to mix the ingredients in the bowl until everything is nicely mixed together. In this step, you may add salt and pepper, but they are not needed.

Now, get a big pan and put enough olive oil to cover the bottom of the pan and about a fourth of an inch up the pan. This is what makes your meatball crispy, so you do not want to over do the oil or under do it either. After the oil is poured into the pan, take the pan and out it beside your bowl with the mixture you made previously.

Now, it is time to roll your meat mixture into balls. Take a piece of the meat mixture around the size of a golf ball or a little smaller. Then, place meatball into the pan with oil in it. DO this step many times until you do not have any of the meat mixture left over. The size of the meatballs is up to you, but the recommended size is a little smaller than a golf ball because the meatballs this size do not take too much time to cook and get really crispy and yummy!

Next after all of the meatballs have been rolled into balls and placed into the pan, now you bring the big pan full of the uncooked meatball to the stove. Turn the stove on medium heat and let the one side of the meatballs cook for around 8-10 mins. After the balls are crusty on the first side, flip them over to the other side so that the other side could get crusty as well. This process will take around 35 mins to complete. We do not want unevenly cooked meatballs! Cook all sides of the meatballs until they are dark brown and crunchy.

Lastly, take the cooked meatballs out of the pan and onto a plate with a paper towel on it to catch any excess unneeded oil. Now plate your meatballs over pasta with marinara sauce and enjoy!

