

## **Grandma Etta DeCataldo's Memorable Meatballs**

As told to her by her mother, Frances...

### **INGREDIENTS**

- 1 pound ground beef (not too fatty)
- Salt & Pepper to taste
- 2 eggs
- Chopped fresh Italian Parsley
- $\frac{1}{4}$  cup grated parmesan cheese
- 2 minced garlic cloves
- 3" end of stale Italian bread, soaked in milk

### **PREPARATION**

1. Mix all ingredients together thoroughly, adding the bread last.
2. Roll the mixture into 2 inch balls. Grandma likes them smallish.
3. Pan fry meatballs in  $\frac{1}{2}$  inch olive oil until browned.
4. Drain on a paper towel.
5. Drop meatballs into marinara or your own special "gravy" as grandma called hers.
6. Simmer until plumped up like sweet little pillows of meaty goodness.
7. Grandma served it with macaroni noodles, but pick your favorite pasta.
8. Teresa's mom likes to bake them instead of frying.