

# Maine Arts Camp

## SPECIALTY WEEK 2012

**Recipe Name: Italian Style Meatballs**

**Chef: Charles Limoggio C.E.C.**

**Preparation Time: 1 hour**

**Servings: 36**

**Yield:**

Quantity	Unit	Ingredient Name	Prep Notes
1	pound	Ground beef	
1	pound	Ground pork	
1 1/2	tsp	Minced garlic	
3	large	Eggs	
1	cup	Grated Romano cheese	
2	tsp	Dried chopped parsley	
	To taste	Salt & ground black pepper	
3/4	Cup	Water	
1/2	cup	Milk	
2	cups	Italian Seasoned bread crumbs	

### **Procedure:**

- 1** Combine beef, and pork in a large bowl. Add garlic, eggs, cheese, parsley, salt and pepper.
- 2** Blend bread crumbs into meat mixture. Slowly add water 1/2 cup at a time. the mixture should be very moist but still hold its shape if rolled into meatballs. Scoop, roll & shape into meatballs
- 3** Bake at 400 degree oven until done
- 4** Place cooked meatballs into marinara sauce and cook for 15 more minutes