



Meatball Nirvana

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 40 minutes

"These meatballs are a compilation of many, many meatball recipes to finally achieve what I was looking for... Meatball Nirvana! Cover with your favorite red sauce and serve with pasta or in crusty garlic bread rolls."

Preheat an oven to 400°F.

1/2 pound ground beef, 90% lean meat
1/2 pound ground pork
1/2 teaspoon sea salt
1 small onion, diced
1/2 teaspoon garlic salt
1 1/2 teaspoon McCormick Perfect Pinch Italian Seasoning
3/4 teaspoon dried oregano
3/4 teaspoon red pepper flakes
1 dash hot pepper sauce (such as Frank's RedHot®), or to taste
1 1/2 tablespoons Worcestershire sauce
1/2 cup ricotta cheese
1/4 cup grated Parmesan cheese
1/2 cup bread crumbs, seasoned

Place the beef and pork into a mixing bowl, and season with salt, onion, garlic salt, McCormick Perfect Pinch Italian seasoning, oregano, red pepper flakes, hot pepper sauce, and Worcestershire sauce; mix well.

Add the ricotta, Parmesan cheese, and bread crumbs. Mix until evenly blended, then form into 1-1/2-inch meatballs, and place onto a baking sheet.

Bake in the pre-heated oven until no longer pink in the center, 20 to 25 minutes.

"These "meat-a-balls" are REALLY good! If you are looking for a satisfying mix of ingredients that also has some surprises to make your meatballs stand out, look no further. The Worcestershire and ricotta set this recipe apart. The meatballs were nicely cooked and not too dry or too moist."

NOTES: Meatballs can be frozen, wrapped well, up to 3 months.

SERVING SUGGESTION: I meatball subs with these meatballs and they were delicious.

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