Pizzeria Meatballs

Ingredients

Makes approximately 7-8 meatballs

- **1 lb** ground beef (80/20)
- **1 lb** ground pork
- **1 1/4 cups** seasoned breadcrumbs
- **2** eggs
- **1 tbsp** granulated garlic
- **1 tbsp** granulated onion
- **1 tsp** kosher or sea salt
- **1/2 tsp** ground black pepper
- **7g** fresh parsley, chopped

Instructions

1. **Preheat & Prepare**
   - Preheat your oven to **400°F (200°C)**.
   - Line a baking sheet with parchment paper or lightly grease it.

2. **Mix the Ingredients**
   - In a large mixing bowl, combine the ground beef, ground pork, breadcrumbs, eggs, granulated garlic, granulated onion, salt, black pepper, and chopped parsley.
   - With your stand mixer, mix for approximately 30 seconds. (remember they are dense)

3. **Form the Meatballs**

- Scoop out 6 oz portions of the mixture and roll them into meatballs. You should get about 7-8 large meatballs.
- Place them evenly spaced on the prepared baking sheet.

4. **Bake the Meatballs**
   - Bake in the preheated oven for **20-25 minutes**, or until the internal temperature reaches **165°F (74°C)**.
   - Let the meatballs cool, slice them to desired thickness and place them on your fresh grinder roll with mozzarella cheese and marinara sauce. Bake at **400°F (200°C)** until cheese is melted.
     👉 **Tip:** Freeze any leftover meatballs in a freezer safe container for up to three months. To reheat, thaw the meatballs and place them in a saucepan covered with water. Heat over low meat until meatballs come become warm inside,(about 15-20 minutes)