

Three Meats Meatball

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Many meatball purists believe that the three meat trinity is the only way to go. This combination makes for a juicy, flavorful, and tender ball that makes every dish better. Makes 40 meatballs.

Ingredients:

1 pound ground pork
1 pound ground beef (preferably chuck or round meat)
1 pound ground veal*
3 eggs
1/2 cup breadcrumbs
1 tablespoon salt
1/2 tablespoon pepper
1 tablespoon dried oregano
1 tablespoon dried parsley
1 teaspoon dried basil
1 teaspoon garlic powder
1 teaspoon onion powder
2 tablespoons oil

Directions:

1. In a large bowl combine all the ingredients, except the oil, thoroughly.
2. Measure out the meatballs using a 1/4 cup measuring cup.
4. Loosely form into balls, do not pack tightly or they will be tough.
4. Heat the oil in a large skillet over medium high heat.
5. When the oil is smoking hot, sear the meatballs in batches. Do not fill the pan too full, just put as many that will fit without them touching each other.
6. Finish cooking them in a sauce or in the oven, just until they are no longer pink in the center, about 10 minutes.

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