

Grandma Linda's Really Delicious Italian Meatballs

My mother was quite particular about her seasoned breadcrumbs. They had to smell just right, the scent of the garlic powder not overwhelmed by too much Parmesan. Then, just a little finger dip to test the salt. My kids haven't been dedicated enough to their sniff-and-dip training, so I've been trying to measure things out for them. It would be a crying shame if they never knew how to make the perfect meatball!



Ingredients:

1 lb ground beef, pork, or combination	1/2 teaspoon pepper
1 cup fine dry breadcrumbs, plain or Italian style	2 tablespoon Parmesan cheese
1 tablespoon dried parsley	1 egg
1 teaspoon garlic powder	
1/2 teaspoon salt	lard or oil for frying

Directions:

Mix together well all the ingredients, except the lard or oil. Form the meat mixture into balls. I favor smaller, two-bite-sized meatballs, no more than an inch across, a rounded tablespoon-full, but you can make yours bigger, if you like.

Meanwhile, you can start heating the oil in a heavy skillet. You need enough oil so that it comes about halfway up the meatballs when the pan is fully loaded, so figure 1/3 of the height of your meatballs deep. Meatball math! The oil is ready when a tester dropped in the middle is sizzling nicely. Load it up! Cook them for a few minutes, till the first side is nicely browned and the meatball is starting to cook up above the oil line. Roll it over with a pair of spoons and cook the other side. When they're done, use a slotted spoon to move them to a paper-towel lined bowl. Reload your pan, and continue until all your meatballs are cooked. Now you can use them in whatever recipe you like, but I always give everybody one "taster" on a toothpick. It's the best part of Meatball Day.

Notes: I usually feed my family of eleven on two pounds of meat, but I'll often mix up a bigger batch and freeze the extras for another meal or two. If you want to get a large batch done in a hurry, you can bake them, and my mom sometimes just freezes them raw. I tested this myself, and you can use them in sauces that way, but they really do come out best if they're fried first.