

Garlic Meatballs

the STUFF

ground beef
egg & milk
Italian breadcrumbs
parmesan cheese
garlic, black pepper, oregano, basil



what TO DO

(use a fork or your hands to mix everything together)
beat an egg in a large bowl
add the ground beef
add enough milk to moisten the ground beef (this is my mom's secret to moist meatballs)
coat the meat in bread crumbs (be generous)
coat the meat in (freshly grated) parmesan cheese (be generous)
add (freshly chopped) garlic (again, be generous)
add seasoning to taste
mix well

form into balls
heat skillet with olive oil & fresh chopped garlic
cook meatballs (about 10 mins)

Enjoy!

personal NOTES