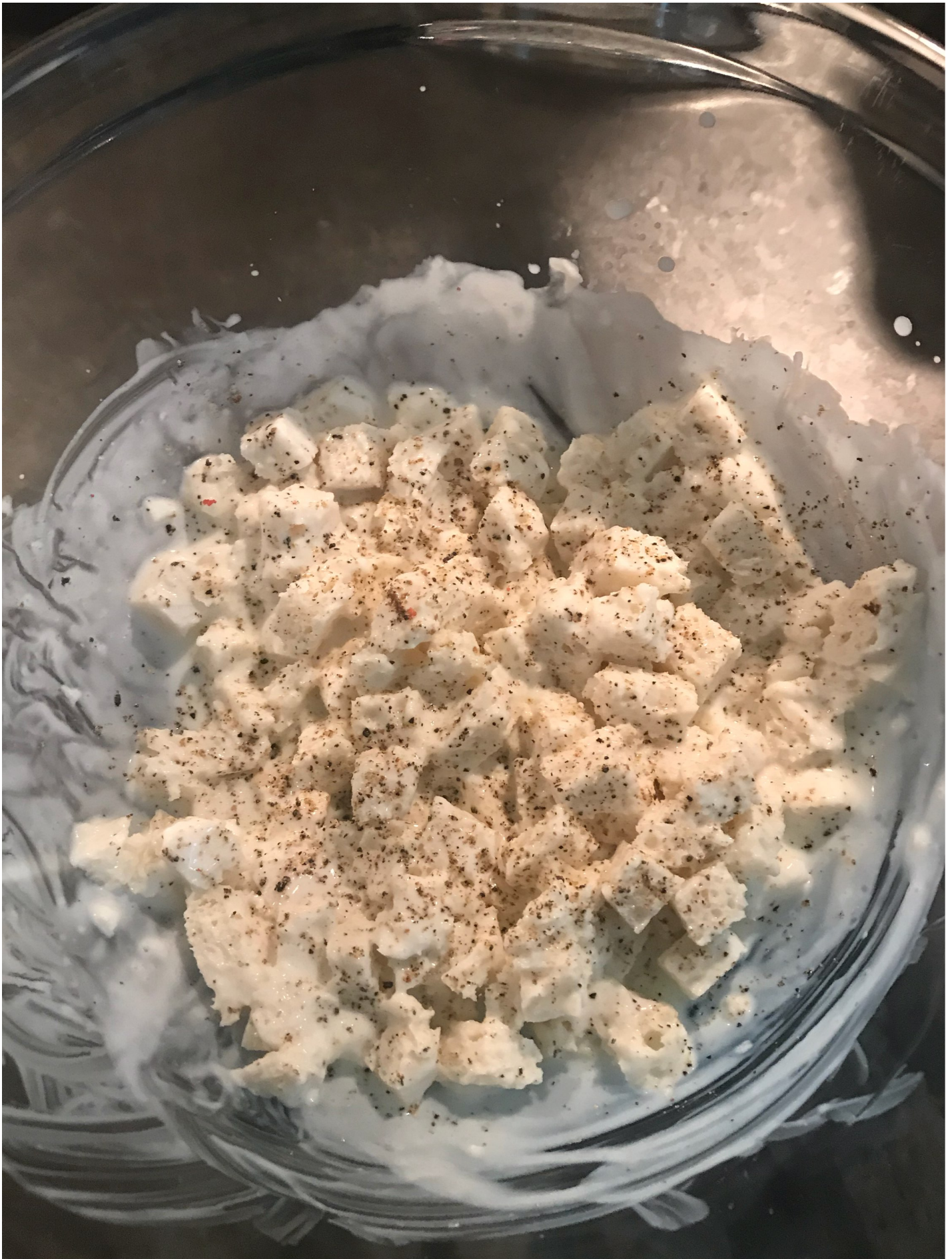




Meatballs From Sora Margherita











U.S. version of ROMAN MEATBALLS.

- 500 gm ground pork
- 400 gm ground veal
- 100 gm ground ~~pork~~ PORK BELLY

- our pork is not as fatty as theirs

~ 100 gm of fresh cubed bread

- Soak in butter milk & once wettened - crush with a fork.

- add:

- 2 egg yolks

- pepper

- oregano

- parsley

- 1/2 cup grated cheese.

- mix it all together with 1/3 of the meat.

ADD the rest of the meat but do not overmix.

- Form THE MEATBALLS -
- STORE IN FRIDGE UNTIL READY TO BROWN -
- BROWN SLIGHTLY & COOK IN RED SAUCE

RED SAUCE

3-4 TABLESPOONS OLIVE OIL

GARLIC

SALT

PEPPER

2 BOXES POMI TOMATOES.

COOK \approx 2 hours at 300°F

& MEAT BALLS WILL BE
FALL APART TENDER.









