



Recipe from Cherry's Kitchen

CHERRY'S FAMOUS MEATBALLS

½ Progresso Seasoned Bread Crumbs
1 yellow onion, diced
2 bundles of green onions, top & bottom
1 pound ground top sirloin beef
1 pound ground pork
2 eggs
¼ bunch fresh parsley, chopped
1 tablespoon Lawry's garlic salt
1 teaspoon ground black pepper
2 tablespoons grated Parmesan cheese
1-3 tablespoons of water
Olive oil (Cherry recommends LaRambla Extra Virgin)

Step 1

Wash your hands good because we are digging in with both of them to get this recipe just right.

Step 2

Mix beef and pork together in a large bowl. Stir in diced onions, bread crumbs, eggs, parsley, garlic, salt, black pepper, and Parmesan cheese into meat mixture by hand for authenticity or with a rubber spatula until combined.

Step 3

The hands are still involved for this step. Using wet hands, form meat mixture into balls about 1 ½ - 2 inches in diameter or about 1/3 cup. You could possibly use an ice cream scoop but I like them larger. Lightly flour each meatball and arrange onto prepared baking sheet.

Step 4

This is a big secret of mine I don't usually share....between us friends, I like to mix extra virgin olive oil and canola or vegetable together to cook the meatballs. You need enough in your skillet where you will be able to submerge them halfway in the oil to cook. Heat your oil mixture in a skillet over medium heat.

Step 5

Once the oil is heated, turn the heat down a bit to not cook them too fast. Add your meatballs with enough space for movement. Cook for about 4 minutes on each side. The exterior will be browned but don't be afraid to open one up to check they are done.

Step 6

Once the meatballs are completed, pair with your favorite sauce for a meatball sub, spaghetti, or even on their own.

Step 7

Mangiamo! Let's eat!