



Italian Meatballs



Ingredients:

- 2 large Eggs, lightly beaten
- 1/2 cup Dry Bread Crumbs
- 1/4 cup 2% Milk
- 1 tbl grated Parmesan Cheese
- 1 tsp Salt
- 1/4 tsp Pepper
- 1/4 tsp Garlic Powder
- 1 lb Ground Beef
- 2 jars (16 oz) Venditto's Marinara Sauce
- Parsley (optional)

Directions:

1. Preheat oven to 400°.
2. In a large bowl, combine the first 7 ingredients.
3. Crumble beef and sausage over mixture and mix lightly but thoroughly.
4. Shape into 1 inch balls.
5. Place meatballs on a greased rack in a shallow baking pan.
6. Bake until no longer pink, 15-20 minutes.
7. Transfer meatballs to a 4 quart slow cooker And add Venditto's marinara sauce.
8. Cover and cook on high for 2-3 hours or until heated through.
9. Garnish with parsley if desired.