

Meat Balls

Adaptation from *Tyler's Ultimate*

The secret to this recipe is the cheese in the middle. Better, but messy, is to grab some Mascarpone cheese and wrap that around the mozzarella. This can also be made into a meatloaf, but the cheese should be laid out in the middle.

Meatball Mix

1 lb lean ground beef (round is good, sirloin better)

1 lb ground veal

2 Shallots finely diced

3 (or more) large cloves of garlic

Fresh basil (about 2 leaves) finely chopped

A couple of sprigs of fresh Oregano finely chopped or ½ tsp dried

2 leaves Sage, finely chopped

1 Sprig of Rosemary, stripped and chopped

3 Sprigs of fresh Thyme, stripped and chopped

1 Sprig of Parsley, finely chopped

1 egg

Four slices of torn up bread soaked in milk OR ½ cup (or so) of unseasoned (preferred) bread crumbs

Optional for mix

Salt

Pepper

Finishing Stuff

Mozzarella cheese (whole chunk, or fresh; not grated)

Seasoned bread crumbs (I use Progresso) If you have access to fresh herbs, use regular bread crumbs and throw in some chopped oregano and basil. Also add some powdered or granulated garlic

Olive Oil

Your favorite tomato sauce (Wolfgang Puck has an excellent recipe on www.wolfgangpuck.com but do not add the butter for this recipe)

Throw all the Meatball mix stuff into a bowl and mix it with your hands. If you don't like using your hands, get over it.

Cut the mozzarella cheese into small cubes. Wrap some meatball mix around the cheese and form a ball (see why it's in a hunk?). Roll the balls in the seasoned breadcrumbs until coated.

Brown the meatballs in Olive Oil. Toss them into an ovenproof dish with the tomato sauce. Cover them with tin foil and bake at 350 for about 45 minutes.