Mmmeatballs.

NIBBLEDISH CONTRIBUTOR

Ingredients

- Approx 2 lbs ground beef/veal/pork mix
- 2 garlic cloves, minced
- 1T onion minced and mixed in EVOO
- 3T pecorino/romano cheese, grated
- 3 pinches of black pepper
- 4 pinches of kosher salt
- handful chopped parsley
- 1T basil
- 3-5 T ricotta cheese (as a binding agent)

Instructions

I love the binding agent in this recipe. Ricotta cheese instead of eggs or bread crumbs. Enjoy!!

Mix all until combined. Roll into balls (size is your preference). I use a technique where I throw the ball hard from hand to hand, removing all air pockets, then shape.

Fry in about a 1/2 inch of EVOO until all sides are browned.

Add to your favorite sauce and simmer for at least an hour, and up to 3 hours.