

## MEATBALLS – ROMAN STYLE

1-1/2 cups fresh bread crumbs

½ cup milk

4 oz fine chopped prosciutto

1 lb ground beef

1 lb ground pork

2 eggs, slightly beaten

½ cup grated Parmigiano-Reggiano cheese

2 Tbs. finely chopped fresh flat-leaf parsley

2 tsp. finely chopped fresh oregano

6 Tbs. finely chopped fresh basil

5 garlic cloves, minced

1 tsp. kosher salt, more to taste

1 tsp. freshly ground pepper

5 Tbs. olive oil

1 yellow onion, diced

1 can (28 oz) San Marzano tomatoes

In a small bowl, combine breadcrumbs and milk; let stand 10 minutes. In a large bowl, combine prosciutto, beef, pork, eggs, cheese parsley, oregano, 3 Tbs. basil, 3 minced garlic cloves, 1 tsp. salt and tsp. pepper. Add soaked bread crumbs, mix gently until combined. Divide into 1.4 portions; roll into balls. Set on parchment lined baked sheet. Over medium heat, sauté meatballs in 2 batches in 2 Tbs. oil. Brown on all sides; about 8 minutes per batch.

In same pan over medium heat, warm 3 Tbs. oil. Cook onion, stirring occasionally, until softened, about 8 minutes. Add 2 minced garlic cloves; cook 1 minute. Add tomatoes and juices; season with salt and pepper. Bring to a simmer and cook until sauce thickens, about 20 minutes. Stir in 3 Tbs. basil. Add meatballs, cook, turn occasionally and basting in sauce, until cook through, about 30 minutes. Serves 6-8