

# **The Perfect Meatball**

*by: Dorothy Pizzuto*

## **INGREDIENTS**

1 lb. ground chuck  
2 large eggs  
4 slices of sandwich bread  
garlic powder  
parsley  
1/3 cup grated romano cheese  
salt/pepper

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Place all ingredients in a bowl except the bread. Soak the bread completely through with water, squeeze out the excess water, and add to the bowl. Mix well, making sure to break down the bread well and fully incorporate it into the mixture. Make medium-sized balls with your hands (too large and they won't cook well, too small and they'll overcook). Warm a little olive oil in a large pan and fry meatballs well on both sides, forming a nice brown crust but being careful not to burn. Do NOT drain on a paper towel...fat is, after all, flavor.