

# *Mama's Authentic Italian Meatballs*

**Makes about 35 meatballs.**

## Ingredients

- 3/4 pound ground pork
- 3/4 pound ground veal
- 3/4 pound ground beef
- 1/2 cup grated Pecorino Romano cheese
- 3/4 cup dry Italian-style breadcrumbs
- 4 large eggs
- 1/4 cup chopped garlic
- 2 teaspoons salt

In a large bowl combine ground meat, Romano cheese, breadcrumbs, eggs, garlic, and salt. Mix well. Scoop out meat with a teaspoon and shape meatballs so they are about golf ball size. Set aside to rest for 1 hour, then simmer in your favorite sauce for about 45 minutes until internal temperature reaches 160 degrees Fahrenheit, or until one meatball chopped apart looks evenly brown-colored on the inside. Serve with your favorite garlic bread or garlic knots, and an Italian Salad!

