

# Italian Meatballs

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Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*3 pounds ground beef*  
*4 slices soft bread, cut in*  
*little cubes*  
*2 eggs*  
*1 cup milk*  
*1 teaspoon salt*  
*1 teaspoon pepper*  
*2 tablespoons onion,*  
*chopped fine*  
*2 tablespoons granulated*  
*garlic*  
*1 tablespoon oregano*  
*1 teaspoon sweet basil*  
*1 cup Parmesan cheese*  
*1 tablespoon fennel seeds*

Preheat the oven to 350 degrees.

In a bowl, mix all of the ingredients. Roll the meat into two-inch balls. (They may be pan fried or baked in the oven.)

Bake for about 45 minutes until a thermometer reads 155 degrees. (They may be pan fried or baked in the oven.)

Add them to your favorite meat sauce.

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Per Serving (excluding unknown items): 4987 Calories; 405g Fat (74.0% calories from fat); 285g Protein; 36g Carbohydrate; 5g Dietary Fiber; 1678mg Cholesterol; 4818mg Sodium. Exchanges: 1 1/2 Grain(Starch); 39 Lean Meat; 1/2 Vegetable; 1 Non-Fat Milk; 58 1/2 Fat.