



## Grandma Maronis Meatballs 100 Year Old Recipe

Recipe courtesy Mike Maroni

<b>Prep Time:</b>	15 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	--	Easy	8 to 10 servings
<b>Cook Time:</b>	35 min		



### Ingredients

- 1 pound ground chuck
- 4 ounces dried bread crumbs
- 4 large eggs
- 4 ounces whole milk
- 6 ounces grated Romano
- 3 ounces grated Spanish onion
- 2 ounces finely diced fresh garlic
- 2 ounces finely chopped fresh Italian parsley leaves
- 2 ounces finely chopped fresh basil leaves

### Directions

Preheat oven to 350 degrees F. Spray a baking sheet with olive oil cooking spray.

Mix all ingredients thoroughly in large bowl. If mixture seems a little loose add more bread crumbs.

Roll meatballs loosely about the size of a golf ball and place on baking sheet. Place into preheated oven for approximately 35 to 40 minutes. Enjoy!