**Meatballs**

RECIPE

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**INGREDIENTS**

* 5 pounds ground beef
* 5 eggs
* 1 ¼ cup bread crumbs
* ¾ cup milk
* 2 tablespoons dried parsley
* 2 ½ teaspoons garlic powder
* 1 ¼ cup Parmesan cheese
* Salt and pepper
* Optional Ingredients:

ground pork/chicken or sausage, garlic minced, onion, Italian seasoning, cracker crumbs, Worcestershire sauce

* Optional Sauces:

bbq sauce

**DIRECTIONS**

1. Preheat oven to 375 degrees. Fan speed high. Prepare pans with parchment paper.
2. In a large bowl, mix together all ingredients for the meatballs.
3. Using a 1-ounce scoop, form meatballs. Place meatballs on prepared pan.
4. Bake for 20 minutes or until internal temperature is 165 degrees.
5. Heat large pot to medium-low heat.
6. Add 1-2 cans of pasta sauce.
7. Add meatballs to pot and heat, turning to coat well.

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| **Prep Time:** 15 minutes | **Cook Time:** 25 minutes | **Total Time:** 40 minutes | **Yield:** 20-26 servings |