

Meatballs

from [Love Every Bite](http://loveeverybite.blogspot.com/)

1 Lb ground beef
1/2 Lb Italian style ground pork sausage
2 Tbsp finely chopped fresh basil
2 Tbsp finely chopped fresh Italian parsley
1/2 cup finely chopped crimini mushrooms
2 eggs
3/4 cup unseasoned bread crumbs
1/4 cup grated Parmesan-Romano cheese blend
2 tsp kosher salt
2 tsp fresh ground black pepper
1 Tbsp olive oil
Red wine (optional)

1. Mix by hand in a large bowl: beef, sausage, basil, parsley, mushrooms, eggs, bread crumbs, cheese, salt, and pepper until well mixed. Use a melon baller or spoon to form 1-inch round meatballs. Use your hands to roll and compress into tight balls.

2. Heat a large skillet over high heat. Add olive oil. Sear and brown meatballs on all sides, about 2-3 minutes. Cook in a single layer. (You'll probably need to do this in two or more batches.) Do not over-cook. The meatballs will have a chance to cook through as they're simmering in the sauce (next step). As the meatballs are finishing, you can add a little red wine to de-glaze the pan and add that to your tomato sauce.

3. Add meatballs to simmering tomato/spaghetti sauce and gently stir. Simmer for 30-45 minutes, stirring occasionally.