## Meatballs

### Ingredients
- 1 pound ground lean beef
- ½ pound ground veal
- ½ pound ground pork
- 2 large eggs
- 1 cup freshly grated Pecorino Romano cheese
- 1 ½ tablespoons finely chopped flat-leaf parsley
- 1 small garlic clove, minced
- 2 T salt
- 1 t pepper
- 2 cups fine dry bread crumbs
- 1-1 ½ cups water 1
- 1 batch Tomato Sauce
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### Directions
- In a mixing bowl, combine the beef, veal and pork.
- Add the eggs, cheese, parsley and minced garlic, then salt and pepper as desired. Add the bread crumbs and mix well. Slowly add water, 1/2 cup at a time, until the mixture is moist; all the water may not be needed. Shape into 1 1/2 -inch meatballs and roll in between your hands to make smooth
- Preheat oven to 375 degrees
- Place meatballs on a sheet pan and bake until partially cooked through, about 20-25 minutes
- Heat tomato sauce in a large saucepan and add partially-cooked meatballs in sauce until cooked through