

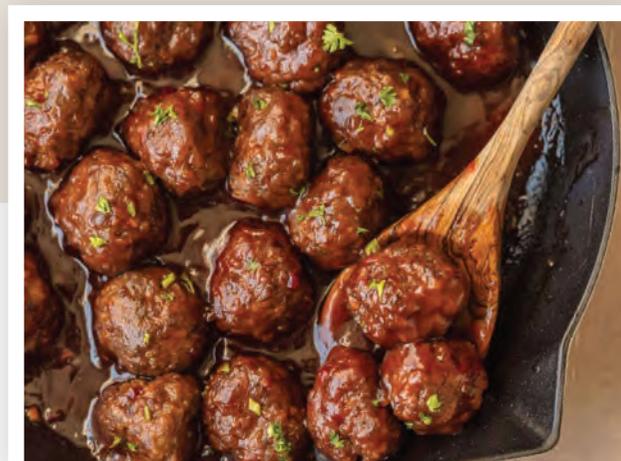
ITALIAN COCKTAIL MEATBALLS WITH HERBS & RICOTTA

Thanks to Kathy Kelly Hines, *BOWA*



INGREDIENTS

- 3/4 pound ground pork
- 3/4 pound ground turkey
- 1/2 cup whole milk ricotta
- 1/3 cup flat-leaf parsley leaves minced
- 1/3 cup panko bread crumbs
- 1/2 cup onion grated
- 3 tablespoons pecorino finely grated
- 1 slice bacon finely minced
- 2 large garlic cloves minced
- 2 tablespoons milk
- 1 tablespoon fresh thyme minced
- 1 large egg beaten
- 2 teaspoons kosher salt
- 1/2 teaspoon Worcestershire sauce
- Freshly ground black pepper
- 1 cup extra-virgin olive oil
- 2 - 3 cups marinara sauce
- Small fresh basil leaves



RECIPE NOTE

The meatballs can be stored, covered in the refrigerator for 3 days, or frozen for up to 6 weeks.



PREPARATION

1. Mix the ground meats, ricotta, parsley, panko crumbs, onion, pecorino, bacon, garlic, milk, thyme, egg, salt, Worcestershire, and black pepper, to taste, in a large bowl. Mix until just combined; don't overmix. The mixture will be pretty soft.
2. Using your hands, gently form mixture into small meatballs. Put them on a pan; cover and refrigerate 1 to 24 hours.
3. Heat the oil in a nonstick skillet over medium-high heat. Add about 1/3 the meatballs and cook, turning occasionally, until browned on all sides, about 6 minutes, then transfer the meatballs to a plate.
4. Drain off the oil and wipe out the skillet. Return the meatballs to the skillet and pour in the marinara sauce. Bring to a boil, lower the heat, cover, and simmer, about 15 minutes.
5. Serve the meatballs, skewered on a platter with a dollop of the sauce and a fresh leaf of basil. They can be served warm or at room temperature.