**Mozzarella Stuffed Homemade Meatballs**

2 tablespoons extra virgin olive oil

1 pound lean ground beef

1 large egg

1/2 cup finely chopped white onion

1/2 cup Panko bread crumbs

1/2 cup fresh grated parmesan cheese

1/4 cup milk

2 tablespoons minced garlic

1 tablespoon Worcestershire sauce

1 tablespoon yellow mustard

1 teaspoon hot sauce, like Tabasco

1/2 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

1/4 teaspoon garlic salt

Ten 1-inch Mozzarella balls

1.  Preheat oven to 35o degrees F. and grease 9×13-inch baking dish with oil.

2.  Place beef, egg, onion, bread crumbs, Parmesan, milk, garlic, Worcestershire, mustard, hot sauce, salt, pepper and garlic salt into a large mixing bowl, stirring until just combined.  Take 1/4 cup beef mixture and press into center with your thumb to make room for cheese ball.  Place cheese in middle then with hands enclose the cheese with the beef, making sure the cheese is completely covered.  Place meatballs into prepared baking dish and bake for 30 to 35 minutes, until cooked through.

3.  Serve over top your favorite pasta or inside a warm roll for delicious meatball sandwich.