**Meatballs**

Yields 10 servings  
  
  
1 pound ground beef  
  
1/2 pound ground veal  
  
1/2 pound ground pork  
  
1 onion chopped  
  
2 cloves garlic, minced  
  
2 eggs  
  
1 cup freshly grated Romano cheese  
  
1 1/2 tablespoons chopped Italian flat leaf parsley  
  
salt and ground black pepper to taste  
  
2 cups stale Italian bread, crumbled  
  
1 cup of milk  
  
1 cup olive oil  
  
Directions  
  
Combine beef, veal, and pork in a large bowl. Add garlic, eggs, cheese, parsley, salt and pepper.  
  
In separate bowl soak bread in milk. When the bread has soaked up the milk add to the meat mixture. After mixing the meat mixture roll into meatballs about the size of a golf ball.  
  
Heat olive oil in a large skillet. Fry meatballs in batches. When the meatball is very brown and slightly crisp remove from the heat and drain on paper towel. when completely drained add to your tomato sauce and simmer for 2 1/2 hours.