

Pizza Meatballs

Recipe by: Taste of Home magazine, modified by the O'Connor clan

Servings: 5

Amount	Ingredient
1 pound	lean ground beef
1 cup	bread crumbs, seasoned
1/2 cup	milk
1/4 cup	dry minced onion or 1.5 teaspoons onion powder
1 teaspoon	garlic powder
pinch	pepper
4	mozzarella cheese sticks, cut into 6 pieces each
flour for rolling	
1 tablespoon	oil
1 jar	spaghetti sauce
	noodles or buns

- combine milk, bread crumbs (if you don't have seasoned bread crumbs, add 1 teaspoon Italian seasoning), onion, garlic, and pepper
- once bread crumbs are softened, mix in ground beef and form into 24 meatballs
- push a cube of cheese into each meatball, being sure to seal well
- roll lightly in flour
- warm oil in pan over medium-high heat
- cook meatballs in oil until lightly browned
- add sauce and bring to a simmer
- reduce heat to low and cook 30-40 minutes until meatballs are cooked through
- stir every 10 minutes, adding sauce if necessary
- serve with cheese over noodles or on sub buns