**Meatballs**

**Ingredients:**

1 ½# ground beef

3 oz. bacon

½ onion

4 cloves garlic

4 slices white bread

1 Tbsp. oregano

1 tsp. dried basil

½ oz. fresh parsley

1 Tbsp. salt

½ tsp. pepper

2 eggs

½ cup parmesan cheese

2 Tbsp. olive oil for frying

**Sauce:**

1 can (28 oz.) tomato sauce

1 Tbsp. olive oil

3 cloves garlic, minced

1 Tbsp. oregano

1 Tbsp. dried basil

1 Tbsp. fresh parsley, chopped finely

Salt and pepper to taste

**INSTRUCTIONS**

**Meatballs:**

1. Assemble the meat grinder with the medium grind die.
2. Preheat the oven to 375°.
3. Mix the bacon, onion, and garlic together in a bowl.
4. Grind the mixture from step 2 into a large bowl.
5. Run the slices of bread through the meat grinder.
6. Mix together all remaining ingredients with the ground bread and bacon mixture.
7. Make 2 oz. meatballs with the mixture. Make sure to roll them tightly so they do not fall apart when cooking.
8. In a large, non-stick, sauté pan, heat the olive oil over medium-high heat. Brown the meatballs on all sides.
9. Put the pan in the oven and cook for another 10 minutes, or until the meatballs are cooked through.

**Sauce:**

1. Sauce the minced garlic in olive oil over medium heat until it begins to turn white, about 2 minutes. Add the tomato sauce and reduce heat to low.
2. After about 15 minutes, stir in spices and season to taste. Allow to cook for another 20 minutes.