

YIAYIA'S MARKET

Greek Meatballs

- 6 pounds ground beef
- 1 loaf of day Old french or Italian bread
- 1 medium finely chopped onion
- 2 cloves minced garlic
- 3 large eggs
- 1/2 cup Parmesan cheese
- 1 tsp pepper
- 2 tsp oregano (Greek oregano is best)

In a medium sized bowl filled with water, break the bread in large pieces over the bowl. Place in bowl and press down with hands to cover the bread in the water. The bread should soak for approximately 20 minutes.

While the bread is soaking, finally chop the onion, mince the garlic, and crack the eggs in a bowl. Set them to the side.

Place the ground beef in a large bowl. When the bread has finished soaking, wring it out by hand until the water has been removed. Place the bread on top of the ground beef, followed by the chopped onions, minced garlic and three eggs. Next add the Parmesan cheese, pepper, oregano and salt to taste. With all of the ingredients in the bowl, mix well by hand.

Pinch off a slightly larger than golfball sized piece of the groundbeef mixture, and roll into balls.

Place the meatballs on a large prepared baking sheet and bake in a 350 degree oven for 40-50 minutes, turning over half way through the baking time.