BULK BATCH MEATBALLS

Ingredients:

6.75 lbs ground beef
4.25 lbs ground pork
7 large eggs
3 small yellow onions
2 large shallots
8-10 garlic cloves
2 1/2 cups grated parmesan
2 cups of italian style breadcrumbs
4 tbsp dried parsley
1 tbsp onion powder
1 tsp granulated garlic
1 tsp salt
1/2 tsp pepper

Directions:

1. Pre-heat oven to 400°
2. Using hands mash together meats in a large bowl or stock pot.
   *you can substitue with bison, turkey, or any other lean meat, just make sure to mix a fattier meat as well to keep the meatballs moist
3. Dump remaining ingredients into the bowl or pot and combine with meat until thoroughly mixed.
4. Using an ice cream scoop, scoop out level/even portions of the meat mixture and drop onto a baking sheet.
5. Make well packed meatballs rolling the scoops with your hands.
6. Place in oven and bake for 20-25 minutes
   *we always cut one if half to check for doneness
7. Set cooked meatballs aside and start preparing your sauce if making as well.
   *If not making sauce let them cool before placing in freezer bags or vacuum sealing.
8. Continue on to sauce recipe...