

HOLIDAY HACKS

..... PRESENTED BY

Christmas
at GAYLORD HOTELS®

Easy Holiday Appetizer: Italian Meatballs



Directions:

Supplies Needed:

- 3lbs of Meatloaf mix (veal, pork, beef)
 - 4 eggs
 - 1 cup of pecorino, grated
 - 1 bunch oregano, fresh, finely chopped
 - ½ cup Dijon mustard
 - 3 cloves garlic, pressed or finely minced
 - 2 shallot, medium, grated or finely minced
 - 2 jar favorite tomato sauce
 - 2lbs mozzarella cheese, loaf/log preferred
 - 1 bunch basil, fresh
 - 32 toothpicks
1. Blend together eggs, oregano, pecorino, Dijon, garlic and onion
 2. Mix egg mixture with ground meats, incorporate with hands or spatula, do not over mix into mush, want to retain texture of the meats
 3. Season with salt and pepper
 4. Scoop out 1.5oz-2oz of the meat mixture and roll into meatballs
 5. Place on sheet tray and bake at 350 until cooked through, 12-16 min depending on size and oven
 6. While hot, drain excess dripping from pan. Top the meatballs with tomato sauce, and cover each meatball with ½ oz of mozzarella
 7. Place back in oven and cook until cheese starts to melt
 8. Remove and skewer a basil leaf and then skewer each meatball separately place on platter for service; can add more marinara to bottom of tray as desired