



I am usually not a big fan of meatballs but these particular ones are truly amazing. The flavors will explode in your mouth and you will be in for a treat! Here is what you are going to need:

1 pound ground Italian sausage

1 pound ground beef

1 egg

1/4 cup bread crumbs

1/2 cup shredded Parmesan Cheese

1/2 TBS ground garlic

1 TBS dried oregano

1 TBS dried basil

Salt & Pepper

Place all ingredients in a bowl. Mix until all the ingredients are very well blended. Form your meatballs - as large as you want. Add a very little amount of olive oil into a large skillet. Heat well. Add the meatballs and cook, flipping carefully until all sides are evenly browned and meat balls are cooked through.

You can serve these as is or you can mix them in with Marinara sauce and serve with pasta or as meatball subs. Or you can make these really small and serve them as an appetizer - with toothpicks- with some Marinara sauce on the side. However you decide, I am sure you will love them!

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