

\* Marmar used in 2020

### Meatballs - Christmas 2015

1 1/4 C. dry bread crumbs (2 knt dog rolls)

1 C. heavy cream

1 C. water

2 1/2 lb. beef, pork & veal (equal parts + flexible)

1 1/2 tsp. salt

ground black pepper

1 scant tsp. ground allspice

2 eggs

1/4 C. grated & sautéed red onion ← cook before adding

keep your hands wet when rolling the meatballs

don't bake in oven - they don't brown that way  
cook in frying pan/skillet

① mix bread crumbs & heavy cream

② cook red onion

③ combine meats with each other and egg and onion

④ combine mixture with bread crumbs & heavy cream

⑤ form into golf ball sized balls & place on  
wet surface or wax paper until ready to cook.