**BELLARECIPES** ([bellarecipes.com](https://bellarecipes.com/))

**DOM DELUISE MEATBALL RECIPE**

Crafted from a blend of meats, breadcrumbs, Parmesan, eggs, garlic, and parsley, the **Dom DeLuise Meatball Recipe** delivers flavor and nostalgia. Moistened with milk, shape the mixture into meatballs and fry to a golden finish. Serve these iconic meatballs with marinara sauce and your choice of pasta or bread for a comforting meal.

### EQUIPMENT

* Large Mixing Bowl: A spacious bowl is needed to combine the meat and other ingredients effectively.
* Skillet or Frying Pan: You'll use this to cook the meatballs. A non-stick skillet or a well-seasoned cast-iron pan works well.
* Cooking Utensils: You'll need utensils like a spatula or tongs for flipping and turning the meatballs while they cook.
* Cutting Board and Knife: For mincing garlic, chopping fresh parsley, and any other preparation.
* Measuring Cups and Spoons: To accurately measure ingredients like breadcrumbs, milk, and spices.
* Plate with Paper Towels: This is for draining the cooked meatballs and removing any excess oil.
* Serving Platter: A platter for presenting your delicious meatballs, ready to be paired with the marinara sauce and accompaniments.
* Pot for Marinara Sauce: If you're making your own marinara sauce, you'll need a pot to heat it.
* Stove or Cooktop: To cook the meatballs and warm the marinara sauce.
* Serving Utensils: Such as tongs or a slotted spoon for transferring meatballs to plates.
* Optional: Pasta Pot and Strainer: If you're serving the meatballs with pasta, you'll need a pot for boiling the pasta and a strainer for draining it.

### INGREDIENTS

###

* 1 pound ground beef
* 1/2 pound ground pork
* 1 cup breadcrumbs fresh or dried
* 1/2 cup grated Parmesan cheese
* 2 large eggs
* 2 cloves of garlic minced
* 1/4 cup fresh parsley finely chopped
* Salt and black pepper to taste
* 1 cup whole milk
* Olive oil for frying
* Your favorite marinara sauce for serving
* Cooked spaghetti or crusty bread for accompaniment

### INSTRUCTIONS

**Prepare the Meat Mixture:**

In a large mixing bowl, combine the ground beef and ground pork. The blend of meats adds a depth of flavor to the meatballs.

Incorporate the breadcrumbs, grated Parmesan cheese, minced garlic, and finely chopped parsley. These ingredients form the base of the meat mixture.

**Add Eggs and Bind the Mixture:**

Crack the eggs into the mixture. Eggs act as a binding agent, holding the meatballs together.

Season the mixture with a sprinkle of salt and black pepper, adding just enough to enhance the flavors.

**Moisten with Milk:**

Gradually pour in the whole milk, a little at a time, and gently mix. The milk adds moisture to the meatballs, making them tender and juicy.

**Shape the Meatballs:**

With clean hands, start shaping the meat mixture into meatballs. The size is a matter of preference, but traditionally, they're about 1 to 1.5 inches in diameter.

**Heat the Skillet:**

Place a skillet on medium heat and drizzle it with olive oil. Allow the oil to heat up, shimmering slightly.

**Cook the Meatballs:**

Carefully add the shaped meatballs to the skillet. Make sure not to overcrowd the pan; you can cook them in batches if needed.

Gently turn the meatballs as they cook, ensuring an even golden-brown crust forms on all sides.

**Serve with Love:**

Once the meatballs are cooked through and have a lovely brown exterior, transfer them to a plate lined with paper towels to absorb any excess oil.

**Pair with Marinara Sauce:**

Warm up your favorite marinara sauce in a separate pot.

Serve the succulent meatballs with the marinara sauce drizzled generously over them. The rich tomato sauce complements the meatballs perfectly.

**Accompaniments:**

Arrange the meatballs on a platter and surround them with cooked spaghetti or slices of crusty bread. It's an invitation to a heartwarming and satisfying meal.