

# Our State eats

*Published in the February 2024 issue of Our State*

## Italian-Style Meatballs

*Yield: about 36 meatballs.*

- 1 pound ground chuck**
- 1 pound ground veal**
- ½ pound ground pork**
- 1 cup panko breadcrumbs**
- 3 large eggs, lightly beaten**
- ½ cup whole milk**
- 1 teaspoon kosher salt**
- 1 teaspoon ground black pepper**
- 6 cloves garlic, minced**
- 1 cup grated Parmesan**
- 1 handful Italian parsley, chopped**
- 4 to 6 tablespoons olive oil**

With clean hands, gently combine all ingredients (except olive oil) in a large bowl until well incorporated. Roll mixture into 1½-inch balls.

Heat olive oil in a heavy-bottomed skillet. Working in batches, place meatballs in skillet and cook on medium heat, turning occasionally, until all sides are browned and the internal temperature of each meatball is 160°.

Place cooked meatballs on cooling rack. Serve with fresh bread and marinara sauce or over spaghetti with sauce.



Subscribe to the Our State Recipe Box newsletter and get recipes weekly.  
**Go to [ourstate.com/newsletters](https://ourstate.com/newsletters)**