

## Frankie Valli's Secret Recipe for Meatballs

A "whole-lotta" fresh breadcrumbs (about 1½ cups)  
About 1 cup milk (warm)  
1 lb. ground beef  
½ lb. ground pork or veal  
½ cup freshly grated parmesan cheese  
2 tablespoons chopped fresh flat-leaf parsley  
2 teaspoons kosher salt  
½ teaspoon freshly ground black pepper  
2 teaspoons dried oregano  
About 2 cloves of minced garlic  
1 extra-large egg, beaten

- Step (1)      Remove all jewelry, especially rings – wash hands
- Step (2)      Soak breadcrumbs in warm milk for a few minutes
- Step (3)      Add the remaining ingredients and combine with jewelry-free, clean hands
- Step (4)      Roll mixture into sizeable balls (about 2 inches in diameter)
- Step (5)      Brown meatballs well in frying pan with olive oil – finish cooking in a simmering pan of Italian gravy (i.e. tomato sauce)
- Step (6)      Serve meatballs (garnish with parsley, freshly grated parmesan) over pasta with a piece of crusty bread on the side