

# *Three Meat Meatballs with Sauce*

## *Ingredients:*

*1 lb each ground beef, ground pork, ground turkey; 1 cup grated Romano cheese; 3 large eggs; 3 cups water; 1 cup breadcrumbs; 1 bunch parsley, chopped; ½ tsp salt' ½ pepper; 3 cups oil; 1 onion, chopped; ¼ cup minced garlic; 1 bunch fresh basil, chopped; 1 Tbsp fennel seeds; 56 oz. crushed tomatoes*

In a large bowl combine meat, cheese, eggs, 1 cup water, breadcrumbs, most of the parsley, salt and pepper. Mix well; form into 2-inch balls.

In a large sauté pan, over medium-high heat, warm the oil. Add the meatballs, in batches if necessary, and sear on all sides until well browned. Transfer to plate, cover with foil to rest.

Discard all but 2 Tbsp of pan oil; add onion, garlic and basil, the remaining parsley and fennel seeds. Sauté until the onion is slightly browned.

Add tomatoes and remaining water, cook sauce for 30 minutes. Add meatballs back to pan and cook an additional 30 minutes.

Serving suggestions: on a bun topped w/ grated cheese or tossed with pasta