



Pietro's Recipe For Special Meat Balls

7 Loaves Stale French Bread (soaked in water)
120 Eggs
3 Pounds Parmesan Cheese
15 Pounds Ground Chuck
30 Pounds Ground Pork
1 Pound Salt
3/4 Pound M.S.G.
1/2 Cup Garlic (or a little less)
1/2 Cup Black Pepper
Bread Crumbs
Sweet Basil to taste

Special Meat Ball Recipe (Divided By 7)

Suitable for Family-Sized Groups

1 Loaf Stale French Bread
1/2 Pound Parmesan Cheese
17 eggs
2 Pounds, 2 ounces Ground Chuck
4.25 pounds Ground Pork
1/4 Cup Salt
1/4 Cup M.S.G.
1/4 Cup Garlic (or a little less)
1/4 Cup Black Pepper
Bread Crumbs
Sweet Basil to taste

Directions:

Squeeze all water out of bread.
Put in dough mixer, add eggs, parmesan cheese and bread crumbs (to firm).
Mix for 5 minutes.
Now add ground chuck, ground pork, and all spices.
Mix for another 5 minutes.
Remove from mixer.
Roll into 2 oz. balls, roll in bread crumbs.
Lay next to each other in greased sheets.
Bake at 500 degrees for 45 minutes.
Remove and refrigerate.