

## Uncle Jim's Italian Meatballs

4 slices white bread, preferable stale,  
cut into 1/2 cubes  
1 pound ground beef (or 1/2 lb pork, 1/2 lb beef)  
2 eggs  
1/2 cup Romano cheese (or Parmesan,  
or substituted Blaak)  
2 tablespoons dried parsley,  
or 4 tablespoons chopped fresh parsley  
Approx 2 teaspoons garlic salt  
1 teaspoon oregano  
More plain salt to taste, if necessary  
Ground black pepper to taste



Preheat oven to 400F. Combine all ingredients in a large bowl and thoroughly mix with your bare hands. Roll individual meatballs between your palms (approximately 2-3 inches in diameter) and arrange on a baking sheet with a rim. Bake meatballs for approximately 15-20 minutes, or until outsides are thoroughly browned. Transfer desired quantity to simmering sauce and cook at least another half hour until meat is cooked all the way through. (Meatballs may also be frozen for later use.)

<http://beekman1802.com/blaakballs/>