

# SAUSAGE MEATBALLS

## Ingredients:

- 6 kenchic hungarian sausages
- 1 cup panko breadcrumbs
- 1/4 cup chopped fresh parsley
- 2 cloves garlic, minced
- 1 large egg
- 1/4 cup milk
- Salt and pepper to taste
- Olive oil for baking or frying (if desired)
- Cooked Tomato Sauce

## Instructions:

### Prepare the Meatball Mixture:

- Slice the sausages then pulse them in a food processor.
- In a large mixing bowl, combine ground sausage, breadcrumbs, , chopped parsley, minced garlic, egg, milk, salt, and pepper.

### Mix Thoroughly:

- Use your hands to mix the ingredients thoroughly. Be careful not to overmix, as it can make the meatballs dense.

### Shape Meatballs:

- With damp hands to prevent sticking, shape the mixture into meatballs of your desired size. A common size is about 1 to 1.5 inches in diameter.

### Fry:

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- Heat olive oil in a skillet over medium heat. Add the meatballs and cook until they are browned on all sides. Remove from the pan.

- Add the tomato sauce to a pot and bring to a boil. Add the browned meatballs and submerge them. Let cook for about 30 minutes as you add broth to prevent the sauce from drying up.

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**Serve:**

- Serve the sausage meatballs hot.