

GUASTELLO'S VILLAGE MARKET

Meatball Parmigiana Sliders

Ingredients:

For the meatballs:

2 slices white or sandwich bread, torn into 1-inch pieces
½ cup whole milk
8 oz. ground beef
8 oz. ground pork
8 oz. ground veal
½ cup finely grated Pecorino Romano or Parmesan cheese
3 tbl. coarsely chopped Italian parsley
1 garlic clove, minced
1 large egg
Coarse salt
Marinara sauce (your favorite jarred sauce will do just fine here)

For the sandwiches:

2 dozen slider buns
1 ½ cups coarsely grated mozzarella cheese
½ cup finely grated Pecorino Romano or Parmesan cheese
Fresh basil leaves

Directions:

Make meatballs: Soak bread in milk for 5 minutes. Gently mix bread and milk with meats, Pecorino Romano, parsley, garlic, egg, and 1 tsp. salt. Refrigerate for at least 30 minutes.

Roll mixture into 24 1-ounce balls (about the size of a golf ball).

Heat sauce in a large heavy pot over medium heat. Drop meatballs into sauce, and bring to a gentle simmer. Cook, partially covered, until meatballs are cooked through, 20 – 25 minutes.

Make the sandwiches: Preheat oven to 400°. Working in batches, arrange rolls, cut side up, on a baking sheet. Place 1 meatball, a spoonful of sauce, 1 tbl. mozzarella, and 1 tsp. Pecorino Romano on bottom halves. Bake until cheese melts, about 3 minutes. Sandwich with the basil.

~ Credit: Martha Stewart Living