



# *Italian Meatballs*

## Ingredients

- 1/4 cup of Italian Bread Crumbs
- 1/4 cup Fresh Chopped Basil
- 2 Large Eggs (beaten)
- 2 tbsp. Heavy Cream
- 3/4 cup of freshly grate Parmesan & Asiago cheese
- 1/2 tsp. Sea Salt
- 1/2 tsp. Fresh Ground Pepper
- 1 pound Ground Italian Turkey

**Crowd  
Pleaser**

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Mix all ingredients together in a bowl except, turkey and cheese. Once mixed well add in turkey, mix well. Next add cheese and mix well.

Form into balls either using the HCP Easy Roller or by hand and place on a parchment lined backing sheet.

Bake at 350° until golden brown and the cheese is nice and bubbly. Serve with Marinara Sauce, fresh basil and a sprinkling of grated parmesan and asiago cheese.

These are even better the next day. When serving a crowd use a slow cooker to hold lots of marinara sauce and these delicious meatballs and let people self serve!

## Directions

For an upscale look, serve on appetizer spoons. Take spoon with a little marinara sauce on it, top with the meatball and place a little more marinara sauce on top and garnish with fresh basil and sprinkling of the cheese.

Enjoy!

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