Mondeghili Meatballs

- 1 1/4 LB. of boiled beef scraps
- 2/3 CUP of milk
- 4 1/2 OZ. of mortadella
- 3 1/2 OZ. of stale bread
- 1/2 CUP of grated Parmesan cheese
- ⅔ CUP of unsalted butter
- 4 large eggs: divided 2 for meat mixture/2 for breadcrumb
- 1 cup breadcrumbs
- 2 T Olive oil
- salt
- pepper
- parsley
- 1 cup all-purpose flour

METHOD
1. Soak the stale bread in milk for 15-20 minutes.
2. Meanwhile, chop the beef scraps and mix with the mortadella using a food processor.
3. Mix the meat mixture with 2 eggs, the grated cheese, salt, freshly ground pepper and a chopped sprig of parsley.
4. Add the soaked bread and mix well.
5. Form twenty slightly oblong meatballs weighing around 2 oz. each (two tablespoons or so).
6. Place a cooling rack over a cookie sheet. This is where you will drain cooked patties.
7. Place flour in a shallow bowl.
8. Beat 2 eggs in a separate bowl
9. and place breadcrumbs in a third shall bowl.
10. Dredge the meatballs in flour, then the beaten eggs, and lastly the bread crumbs.
11. Heat the butter and olive oil in a skillet over medium heat.
12. When butter foam subsides add the meatballs.
13. Pan-fry on both sides.
14. When brown on both sides and cooked through(a couple of minutes on each side), remove from the frying pan and place on the prepared rack.
15. You may have to do two batches.
16. To serve, place meatballs on a plate, lightly salt and sprinkle with parsley.

Small bowl
Food processor
Medium bowl
3 pie plates
Large Skillet
Spatula
Baking rack
Cookie sheet