

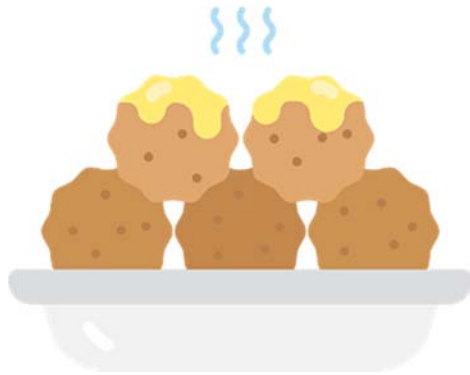
Name _____

Marvelous Meatball Adventure

Ingredients:

1 pound ground beef	1/4 cup finely chopped onions	1/2 teaspoon dried oregano
1/2 pound ground pork (optional)	2 cloves garlic, minced	1/2 teaspoon dried basil
1/2 cup breadcrumbs	1 egg	1/4 teaspoon red pepper flakes (optional)
1/4 cup grated Parmesan cheese	1 teaspoon salt	Cooking oil for frying
1/4 cup milk	1/2 teaspoon black pepper	

Instructions:



Prepare the Meat Mixture:

- In a large mixing bowl, combine the ground beef and ground pork (if using).
- Add breadcrumbs, grated Parmesan cheese, milk, chopped onions, minced garlic, egg, salt, black pepper, dried oregano, dried basil, and red pepper flakes (if you like a little spice).
- Mix everything together until well combined. You can use your clean hands for this; it's fun!

Shape the Meatballs:

- Wash your hands and wet them slightly to prevent the meat mixture from sticking.
- Take a small amount of the mixture and roll it between your palms to form a meatball, about 1-2 inches in diameter.
- Place the meatball on a clean plate or tray. Repeat this step until you've used all the mixture.

Cook the Meatballs:

- Heat a large skillet over medium-high heat and add a bit of cooking oil to coat the bottom.
- Carefully place the meatballs in the hot skillet, making sure they don't touch each other.
- Cook for about 4-6 minutes, turning occasionally, until they are browned on all sides and cooked through. You can cut one open to check if it's no longer pink inside.

Serve and Enjoy:

- Once the meatballs are cooked, remove them from the skillet and place them on a paper towel-lined plate to absorb any excess oil.
- Serve your homemade meatballs with your favorite sauce, pasta, or as a sandwich filling. Enjoy!