

# Classic Beef Meatballs

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*This is what you think of when you hear the word meatball. A tender meaty globe perfect for use in a basic tomato sauce over spaghetti noodles. This is also a great recipe for freezing the extras and using them later for a quick dinner. Makes 30 meatballs.*

## Ingredients:

2 pounds ground beef  
1/2 cup bread crumbs  
2 eggs  
1/4 cup finely diced onions  
1 clove garlic, minced  
1 teaspoon onion powder  
1 teaspoon garlic powder  
1 tablespoon dried oregano  
1 tablespoon dried parsley  
1 teaspoon dried basil  
1 tablespoon salt  
1/2 tablespoon pepper

## Directions:

1. Preheat oven to broil.
2. In a large bowl combine all the ingredients and mix thoroughly.
3. Use a 1/4 cup to measure out each ball. Loosely form into meatballs, do not pack tightly, this will cause them to be tough.
4. Place on a baking sheet with sides and broil until brown, about 8 minutes, then turn oven down to 300F and continue to cook until cooked throughout, about 10 minutes.
5. Serve as desired or place on a baking sheet and freeze separately, then move to a plastic bag to store them in the freezer.

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