

Pork Meatballs

Ingredients

1 egg, lightly beaten

1 slice bread, crumbled

1 garlic clove, minced

**¼ cup grated Romano or
Parmesan cheese**

½ tsp salt

½ tsp dried parsley flakes

¼ tsp pepper

¾ lb ground pork

1 (14.5 oz) can beef broth

Directions

In a bowl, combine the first seven ingredients. Crumble meat over mixture and mix well. Shape into ten 2 inch balls. In a saucepan, bring broth to a boil. Place meatballs in the broth. Reduce heat; cover and simmer for 15 minutes. Turn the meatballs; cook 15 minutes longer or until meat is no longer pink. Remove with a slotted spoon.