



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Meatball Parmigiana Sliders –**

#### **For the meatballs:**

**2 slices white or sandwich bread, torn into 1-inch pieces**  
**½ cup whole milk**  
**8 oz. ground beef**  
**8 oz. ground pork**  
**8 oz. ground veal**  
**½ cup finely grated Pecorino Romano or Parmesan cheese**  
**3 tbl. coarsely chopped Italian parsley**  
**1 garlic clove, minced**  
**1 large egg**  
**Coarse salt**  
**Marinara sauce (your favorite jarred sauce will do just fine here)**

#### **For the sandwiches:**

**2 dozen slider buns**  
**1 ½ cups coarsely grated mozzarella cheese**  
**½ cup finely grated Pecorino Romano or Parmesan cheese**  
**Fresh basil leaves**

- 1. Make meatballs: Soak bread in milk for 5 minutes. Gently mix bread and milk with meats, Pecorino Romano, parsley, garlic, egg, and 1 tsp. salt. Refrigerate for at least 30 minutes.**
- 2. Roll mixture into 24 1-ounce balls (about the size of a golf ball).**
- 3. Heat sauce in a large heavy pot over medium heat. Drop meatballs into sauce, and bring to a gentle simmer. Cook, partially covered, until meatballs are cooked through, 20 – 25 minutes.**
- 4. Make the sandwiches: Preheat oven to 400°. Working in batches, arrange rolls, cut side up, on a baking sheet. Place 1 meatball, a spoonful of sauce, 1 tbl. mozzarella, and 1 tsp. Pecorino Romano on bottom halves. Bake until cheese melts, about 3 minutes. Sandwich with the basil.**

***Credit: Martha Stewart Living***