

MEATBALLS



Ingredients:

325° 25-30 min

Meatballs:

2 pounds ground beef

1/2 cup unseasoned breadcrumbs

1/2 cup grated onion

1/4 cup minced fresh parsley

2 eggs

Splash Soy Sauce

Red pepper flakes, as needed

Salt and freshly ground black pepper

2 tablespoons olive oil

2 tablespoons butter

1 tsp garlic powder

Sauce:

1 can beef consomme

1 can beef broth

2 tablespoons spicy brown mustard

2 tablespoons tomato paste

2 tablespoons cornstarch

Text Ingredients

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Directions:

1 For the meatballs: Place the ground beef, breadcrumbs, onion, parsley, eggs, red pepper flakes and some salt and pepper in a large bowl and mix together thoroughly. Form the mixture into uniform-size balls.

2 Heat the oil and butter in a large pan. When hot, begin frying the meatballs in batches, setting them aside on a plate or baking sheet when brown. You may need to drain any excess fat from the pan during the frying process. Continue frying until all the meatballs are browned. Set aside.

I was looking for a new sauce for my meatballs as I wanted to try something new because my work was having a potluck. I came across this one, watched the vid and looked at the ingredients and was like hmm...this sounds good. Boy was I wrong. I love to cook and followed this recipe to the T and after I made the sauce I tasted it without a meatball and it was bleh. So I dipped one of the meatballs I made into the sauce and let it cook in it for a lil while to absorb some of the flavors of the sauce and the one thing that this kept reminding me of and tasting like was homemade sloppy joes but with meatballs. I did NOT like this at all it was bland and flavorless and felt that the tomato paste was over powering so I went with my own recipe and tossed this one. So all in all I tried it, didn't like it. It was gross I even tried doctoring it up with other seasonings and found no matter what I added only made it worse.

👍 +2 💬 Comment



Rachel Thompson 467 days ago



Delicious!! Definitely a potluck pleaser! I baked my meatballs in the oven rather than pan frying. My family loved the sauce over the typical "bbq meatball" fare. This recipe is always requested from me now!

👍 +1 💬 Comment



Bonny S. 429 days ago

What temperature did you set the oven to, how long did you bake the meatballs, and were they dry?

👍 0 💬 Comment



Anonymous 423 days ago

I baked my meatballs on a semi low heat. 325 for about 25-30min. They were moist and didn't fall apart. I didn't use as much of the bread crumbs as it asked for cuz that would dry them out. I'll use enough to make them sticky but also kinda gooey because once the egg cooks that'll hold your meatballs together.

👍 +1



Jonezy 551 days ago