



Cooking Class *with Rouses Chef Nino*

 RECIPES

October 2018

WHAT YOU WILL NEED

3 cups Rouses French bread, crust removed and torn or chopped into ½-inch pieces
1 cup PET® brand evaporated milk
1 pound ground beef chuck
1 pound ground pork
1 pound ground veal
1 large egg, beaten
¼ cup finely chopped onion
1 bunch freshly chopped Italian parsley
1 teaspoon ground oregano
1 cup parmesan cheese
1 cup fresh whole-milk ricotta cheese
1 teaspoon kosher salt, or to taste
½ teaspoon cracked black pepper
¼ teaspoon granulated garlic

HOW TO PREP

1. Preheat oven to 400 degrees.
2. Place torn or chopped bread in a medium mixing bowl, and add evaporated milk to saturate it. Squeeze gently to remove excess milk.
3. Add beef, pork, veal, egg, garlic, onion, parsley, oregano, cheeses, salt and pepper. Mix until all ingredients are combined.
4. Form into meatballs, a little bit bigger than the size of golf balls. (Makes around 20.)
5. Place meatballs on greased cookie sheet, and place sheet in the preheated oven.
6. Bake for 30 minutes, or until golden brown.
7. When fully cooked, remove meatballs from oven and place them into large saucepan with Rouses pasta sauce. Simmer for 15-20 minutes. Serve over your favorite Rouses filled Pasta.