

# 'NDUJA MEATBALLS

## **Spicy Spreadable Salami : Ground Chuck : Parm**

### **Mise en Place: (Get you shit together)**

- 1 lb ground chuck (80/20 works great)
- 6 oz 'nduja (soft, spreadable spicy salami)
- 1/2 cup breadcrumbs
- 1/4 cup Vitamin D moo juice
- 1/4 cup grated Parmigiano-Reggiano
- 2 garlic cloves, minced
- 1 small shallot, finely diced
- 1 egg
- 2 tbsp fresh parsley, chopped
- 1 tsp dried oregano
- Salt & pepper, to taste (go easy on the salt —'nduja is salty)
- Olive oil, for cooking

If you're not making your own breadcrumbs by now what have you been doing this whole time. Simply save old bread butts, crusts, hell even last weeks cornbread. Put them in a Zippy left open on the counter until they dry out, then give a job to the surly teen to play wack-a-mole until they're the right consistency.

- In a small bowl, combine the breadcrumbs and milk. Let them soak for about 5 minutes.
- In a large bowl, combine the ground beef, 'nduja, soaked breadcrumbs, grated Parm, garlic, shallot, egg, parsley, oregano, and a bit of freshly cracked pepper. Mix gently with your hands until just combined—don't overwork it.
- Roll the mixture into balls about the size of a golf ball. You should get roughly 12–14 meatballs.
- Heat a couple of tablespoons of olive oil in a large skillet over medium heat. Add the meatballs and brown them on all sides (about 6–8 minutes total).
- They can be roasted in the oven too, 400f for about 10 Min.
- These are incredible on their own, but you can simmer them briefly in warm marinara sauce to coat, then serve with crusty bread, over creamy polenta, or tossed with pasta.

*These freeze like a dream. Just make a double batch so dinner next week is checked off the list too! to re heat just plopp the little golden nuggets in you sauce to simmer while you boil the pasta.*



ROWDY ROOSTER  
ARTISAN MEATS

Rowdy Rooster Artisan Meats

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