



RMama P's
Recipes

Organic Gourmet Seasonings

Mama's Authentic Italian Meatballs

Made with [Mama's Organic Italian Seasoning](#)



Your family and friends will rave about the flavorful meatballs you make using [Mama's Organic Italian Seasoning](#) and other special ingredients. The perfect blend of organic basil, sage, oregano, thyme, garlic, and rosemary found in Mama's seasoning, combined with other ingredients such as white pepper, minced pine nuts and garlic cloves, parsley, ricotta cheese and more provide the distinctive taste you've been looking for.



Ingredients:

- ❑ 2 to 2 ½ lbs ground beef (or blend if desired)
- ❑ 1 ¾ cups of breadcrumbs (okay to use Italian breadcrumbs) or 2 cups of white or Italian bread (if you use bread increase Italian Seasoning from 1 ½ to 2 ½ tablespoons)
- ❑ ½ cup of ricotta cheese
- ❑ 1 ½ tablespoons of [Mama's Organic Italian Seasoning](#)
- ❑ ¾ teaspoon of fine crushed red pepper (or cayenne pepper)
- ❑ 1 ½ teaspoons of fine sea salt
- ❑ 2 teaspoons of white pepper
- ❑ ¼ cup finely chopped parsley
- ❑ ¼ cup pecorino Romano cheese (or parmesan)
- ❑ ¼ cup of minced or crushed pine nuts
- ❑ 8 minced garlic cloves (or 3 tablespoons if already minced)
- ❑ 4 large eggs

How to Make:

- Mix all ingredients by hand well
- Form meatballs and place on a greased baking sheet spacing evenly. Mama often makes 7 or 8 large meatballs plus 24 to 30 small meatballs for Italian Wedding Soup from this recipe.
- Spray the meatballs with olive oil spray
- Bake for 25 minutes in pre-heated oven at 325 degrees
- Serve with sauce (see [Mama's Italian Tomato Sauce Recipe](#)) or add to the sauce to add meat flavor to your homemade sauce.