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## **(Hoosier) Momma Mia Meatball Sandwiches**

*Who doesn't love a hot meatball sub dripping with sauce? No frying or baking meatballs here-- they cook right in the sauce for a one pan wonder of a meal!*

*These versatile meatballs make a delicious sandwich that I like to top with grilled peppers and onions and some mozzarella cheese. But they're equally tasty served on a mound of brown rice, your favorite pasta, or spaghetti squash.*

*Good news--the sauce and meatballs freeze well so make a double batch and store one in the freezer for a handy "go to" summer supper.*

1 pound ground beef  
1 tablespoon minced fresh garlic  
2 teaspoons salt  
2 teaspoons freshly ground black pepper  
1/4 cup parmesan cheese  
1/2 cup dry seasoned bread crumbs  
1 egg, lightly beaten  
1/3 cup whole milk  
1 pound ground beef  
2 cups Hoosier Momma Bloody Mary Maker ([www.Hoosier Momma.com](http://www.Hoosier Momma.com))  
1 cup water

Combine the first 7 ingredients in a large mixing bowl--mixing gently with a fork to thoroughly combine all ingredients.

Add the meat to the breadcrumb mixture and, using your hands, gently blend the two together.

Form the meat mixture into golf ball sized meatballs and set them aside on a platter while you make the sauce.

Put the Hoosier Momma Bloody Mary maker and water into a 3 quart pot with a heavy bottom and bring it up to a simmer on medium heat--stirring occasionally to prevent burning.

Add the meatballs and simmer for 30 minutes-- stirring occasionally to prevent burning.

Serve at once.

Makes enough meatballs and sauce for 3-4 sandwiches.

*Recipe created by Robert Wesseler*

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