

## **Gabe's Meatball Sandwiches**

*Partially adapted from Smitten Kitchen*

Makes (at least) four hearty sandwiches

### Meatballs:

1 lb ground meat (any mix of ground beef, pork or lamb)  
½ cup panko breadcrumbs  
1/3 cup milk  
2 tablespoons finely chopped parsley  
2 tablespoons grated Parmesan cheese (optional)  
1 teaspoon salt  
½ teaspoon black pepper  
½ teaspoon onion powder  
2 large eggs  
1 garlic clove, minced or grated

### Red Sauce (Marinara):

2 tablespoons olive oil  
1 28 oz can crushed tomatoes (San Marzano if you can find them)  
1 garlic clove, minced or grated  
¼ teaspoon (or to taste) red pepper flakes  
½ teaspoon dried oregano  
1 teaspoon salt  
1 teaspoon sugar

### Sandwich Assembly:

4 long Italian or soft sub rolls  
8 slices mozzarella cheese  
8 slices provolone cheese  
4 tablespoons butter or olive oil  
Fresh basil, shredded or torn

Preheat oven to 400 degrees.

To make the meatballs, place meat, crumbs, milk or water, parsley, cheese (if using), 1 teaspoon salt, pepper, onion powder, eggs and half of your minced garlic in a large bowl. I like to mix all of this together with a fork, which does a good job of breaking up the eggs and chunks of meat. Form mixture into 1 1/2 to 2-inch meatballs and arrange on a large rimmed baking sheet lined with parchment paper.

Bake meatballs for 15 - 20 minutes until they are browned and done all the way through.

While meatballs are baking, make the red sauce.

In a large pot, 2 tablespoons olive oil over medium heat. Add garlic and some pepper flakes and let sizzle until garlic is golden, 30 seconds to 1 minute. Add tomatoes (beware the splatter!) and season with salt, sugar and oregano. Let mixture simmer over low heat for about 10 minutes, stirring occasionally.

To assemble sandwiches, split rolls down the middle, and brush each side with either melted butter or olive oil. Broil on a sheet pan until golden brown. Add meatballs down the center of the roll, ladle red sauce over, and top with two slices each of mozzarella and provolone. Broil until melty and delicious. Sprinkle fresh basil shreds over the top and *buon appetito!*