**Gordon Ramsay Meatballs**



**INGREDIENTS**

* 3 tbl fine bread crumbs
* 5 oz milk
* Olive oil, for frying
* 2 shallots, finely diced
* 3 garlic cloves, halved
* ½ red chili, finely sliced
* 1 oz dry white wine
* 2 (14-oz) cans chopped tomatoes
* 1 small bunch of basil
* 1 tbl chopped fresh oregano
* 2 tbl pitted green olives, drained
* 1 lb ground beef
* 1 lb ground pork
* ½ bunch flat-leaf parsley
* 2 tbl grated Italian Romano or parmesan cheese
* 2 garlic cloves, minced
* Salt and pepper, to season
* Plain flour, for coating the meatballs before frying

### DIRECTIONS

1. Soak the breadcrumbs in milk.
2. Heat the olive oil in a pan over medium heat. Fry the shallots, garlic, and chili for 2-3 minutes, or until the shallots are soft and translucent.
3. Stir in the wine, tomatoes, basil, oregano, and olives. Reduce the heat to low and allow the marinara sauce to simmer for 10-15 minutes, or until it thickens.
4. Preheat the oven to 350 degrees Fahrenheit.
5. While the marinara simmers, make the meatballs. Place the ground beef and pork in a large mixing bowl and make a well in the middle. Add the parsley, cheese, garlic, and the soaked breadcrumbs in the center and gently mix with your hands. Season with salt and pepper.
6. Form the mixture into golf ball-sized balls and coat lightly with flour.
7. Preheat a skillet with olive oil. Fry the meatballs, 4-5 at a time not overcrowd the skillet, until they’re golden on all sides.
8. Transfer the meatballs into a baking dish. Pour over the marinara sauce and bake for 10 minutes. Serve and enjoy with rice or over pasta.