



# Oregano Meatballs with Mustard Sauce

**SERVES 10-12**

Meatballs are so versatile! This is my favorite meatball recipe because there is a blast of melty cheese when you bite into them. And the fresh oregano makes them taste so earthy and delicious! These are great appetizers for a party when you serve them on picks with the Mustard Sauce on the side.

---

## INGREDIENTS

### MEATBALLS:

1 cup breadcrumbs  
1/4 cup milk  
1/2 pound ground beef  
1/2 pound ground pork  
1 cup grated Parmesan cheese  
1/2 chopped fresh oregano  
1 egg, beaten  
1/2 cup fresh parsley, chopped  
4 cloves garlic, minced

2 teaspoons salt  
1/2 teaspoon ground black pepper  
4 ounces Fontina cheese, cut into 1/2" cubes  
1/4 cup olive oil

### MUSTARD SAUCE:

2 teaspoons olive oil  
1 large shallot, minced  
2 cloves garlic, minced  
1 cup sour cream  
1 tablespoon grainy mustard  
salt and pepper

---

## PROCESS:

### Meatballs:

In a large bowl, place the breadcrumbs and cover with milk. Allow to sit for five minutes to soak. Add the beef, pork, Parmesan, oregano, egg, parsley, garlic, salt and pepper. Mix to combine. Form into 2" meatballs and push a cube of Fontina cheese into the centers of each, making sure cheese is completely covered. Heat 1/4 cup olive oil in a large skillet or Dutch oven over medium high heat. Cook half of the meatballs in the hot oil until seared. Turn with tongs and continue cooking until done. Remove to a paper-lined plate and repeat with remaining meatballs. Serve warm with Mustard Sauce.



**Mustard Sauce:**

Heat olive oil in a small skillet on medium high heat. Saute shallots until soft; then add garlic and cook for one minute. Remove from heat and put into a bowl. Add sour cream and mustard, and stir. Season with salt and pepper to taste. Serve in a bowl with meatballs.