

# SOBON ESTATE



## Italian Style Meatballs

**These homemade meatballs are easy to make and pair beautifully with our Sobon Estate Barbera.**

- 1 lb. Ground Beef
- 1 Cup Italian Bread Crumbs
- 1 Egg
- 1 Tbsp. Grated Parmesan Cheese
- 1 Tsp. Garlic Salt
- 1 Tsp. Onion Powder
- 1 Tsp. Italian Seasoning

Preheat Oven to 400° F. In a large bowl combine all ingredients until well incorporated. Form the beef mixture into 12 individual balls. Coat a large baking pan with olive oil. Place the 12 meatballs evenly apart from each other on the pan. Put the pan into oven and cook for 18-20 minutes. Serve with a marinara sauce(store bought is fine) that has been cooked down for 5-10 minutes with a ½ cup of **Sobon Estate Barbera**. Goes excellently over pasta or on a sandwich roll.