

# CHEESE STUFFED MEATBALL IN MARINARA

**YIELD:** 35 servings

**INGREDIENTS:**

**AMOUNT (WT.):**

**MEATBALLS**

Ground beef 90/10	8 lbs
Quick-cooking oats	2 cups
Dried basil	1 ¼ Tablespoons
Black pepper ground	1 ¼ teaspoons
Garlic cloves, minced	8 each
Eggs	8 each
Fresh mozzarella balls	4-8 oz packages (32 oz)
Extra virgin olive oil	¾ cup

**TOMATO SAUCE**

Extra virgin olive oil	½ cup
Onion, large, chopped	4 each
Garlic cloves, minced	24 each
<b>Red Gold Crushed Tomatoes</b>	1- #10 can (105 oz)
<b>Red Gold Tomato Sauce</b>	1- #10 can (106 oz)
<b>Red Gold Tomato Paste</b>	24 oz
Dried basil	4 Tablespoons
Dried oregano	1 ½ Tablespoons
Fennel, ground	1 ½ Tablespoons
Sugar, granulated	½ cup
Water	2 cups
Salt and black pepper to taste	

**METHOD OF PREPARATION:**

1. Preheat oven to 325°F
2. To make meatballs: In a large bowl mix ground beef, oatmeal, basil, black pepper, garlic cloves and eggs. Gently mix until ingredients are just incorporated into the meat, this is easiest if done with your hands.
3. Shape into 2 inch balls. Press 1 mozzarella ball into center of each meatball and seal inside.
4. In a large rondeau, heat oil over medium-high heat. Add meatballs; cook just until browned on all sides. Set browned meatballs aside and prepare the sauce.
5. In the same rondeau, heat oil and add onion and garlic. Cook until tender. Add remain sauce ingredients and bring to a simmer.
6. In a large hotel pan, place a small amount of sauce on the bottom. Add your meatballs and cover meatballs with your sauce.
7. Cover hotel pan with plastic wrap and aluminum foil.
8. Bake for 3-4 hours until meatballs are done and cheese is completely melted

