

EGGPLANT MEATBALLS

November 18, 2021

- 2 large eggplants, cubed
 - 4 eggs
 - 1 cup red or white onion (chopped)
 - 2 garlic cloves (chopped)
 - 1-2 cups bread crumbs (for mixing & rolling)
 - oil (for sautéing)
 - 8 tbsp. pecorino cheese
 - handful of parsley (chopped)
 - salt & pepper to taste
1. Sauté onions & garlic in oil. Add eggplant and sauté for 7 - 8 minutes. Add salt & pepper. Strain mixture in strainer into bowl for 15 minutes (until cool).
 2. Add parsley, eggs, cheese & half the bread crumbs to eggplant and mix.
 3. Form balls (add more bread crumbs if needed) & roll in more bread crumbs.
 4. Fry in oil gently turning until cooked. Put on paper towels to drain.
- * You can insert a small cup of mozzarella in middle before frying.