



## ITALIAN COCKTAIL MEATBALLS

- 1 Egg
- 1/2 Cup Water
- 1 Pound Ground Beef
- 1 Cup Shredded Cheddar Cheese
- 1/2 Cup Bread Crumbs
- 1 Teaspoon Salt
- 1/2 Teaspoon Pepper
- 32 Ounces Prepared Pasta Sauce
- 1/4 Cup Parmesan Cheese

## DIRECTIONS

1. Beat egg and water.
2. Add beef, cheddar cheese, bread crumbs, salt and pepper.
3. Shape into one inch balls and place in a shallow baking dish.
4. Bake in a 350 degree oven for 15 to 20 minutes or until balls are no longer pink.
5. Meanwhile, heat pasta sauce.
6. Drain fat from meatballs and arrange in a chaffing dish.
7. Pour hot pasta sauce over top.
8. Sprinkle with parmesan cheese before serving.