

MEATBALL SUBS

Prep: 15 minutes | Cook: 15 minutes | Yields: 4 servings

MEATBALLS

1 egg
1 tsp Kosher salt (we like Diamond Crystal salt) or to taste
Black pepper, freshly ground (to taste)
1 garlic clove
1 pound Chatsworth Farm dry-aged ground beef
½ cup finely grated Parmesan cheese, plus more for serving
2 tbsp chopped fresh basil leaves, plus more for serving
2 cups marinara sauce (homemade or storebought)

4 sub buns (or a loaf of Italian bread cut to desired lengths)
4 slices mozzarella or provolone cheese

METHOD

Cut your rolls down the middle and pull out some of the inside until you get about one cup of fresh bread crumbs. Add the crumbs to a bowl along with half a cup water, the egg, one teaspoon of salt, and a few grinds of pepper. Finely grate one clove of garlic into the mixture and stir to everything to combine and let it sit for about five minutes.

Turn on your broiler set to high with the rack positioned no more than six inches from the heat source and lightly grease a large, oven-proof skillet with olive oil. Cast iron is perfect for this. Add the ground beef to the bread crumb mixture along with the Parmesan cheese and chopped basil. Mix this with your hands until combined, -- don't over mix! -- and roll into meatballs (about two ounces each) and place them in the prepared skillet as you go. Don't overcrowd the meatballs so that they brown instead of steam -- you may need to cook a few batches if your pan is smaller. Broil the meatballs until browned and nearly cooked through, five to seven minutes. (If you don't have a cast iron pan, you can always brown and cook the meatballs on the stove. Then add the sauce as below.)

Keeping the meatballs in the skillet, move the skillet to the stovetop and add the marinara sauce to coat the meatballs. Warm everything together over medium-low heat while you toast the rolls. Place the rolls on a baking sheet, cut-side up, and broil until lightly golden, one to two minutes. Divide the meatballs and sauce among the rolls, then top with slices of cheese. Broil again until the cheese is melted and browned in spots, another one to two minutes.

Serve these straight away and top with more grated Parmesan, chopped fresh basil, and black pepper.

ENJOY!



Recipe written and photographed by Chatsworth Farm

Recipe adapted from the New York Times