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Ali Slagle's

INGREDIENTS**FOREVER**

Baked Meatballs

Serves 4 (12 meatballs)

- 1 garlic clove
- 1 cup fresh or panko bread crumbs, or crushed crackers
- 1/2 cup water
- 1 large egg
- Kosher salt and black pepper
- 1 pound ground meat (lamb, chicken, pork, beef, turkey, or a combination, or meatless ground)
- 1/2 cup finely grated Parmesan
- 2 tablespoons (or more!) chopped soft herb leaves, such as basil, parsley, dill, or cilantro
- Olive oil, for greasing

1. Arrange a rack in the upper third of the oven and heat the oven to 425°F. Peel and finely grate **1 garlic clove** into a large bowl. Add **1 cup fresh or panko bread crumbs, 1/2 cup water, 1 large egg, 1 teaspoon kosher salt, and a few grinds of pepper**. Stir to combine and let sit for 5 minutes.

2. Add **1 pound ground meat (lamb, chicken, pork, beef, turkey, or a combination, or meatless ground), 1/2 cup finely grated Parmesan, and 2 tablespoons (or more!) chopped soft herb leaves, such as basil, parsley, dill, or cilantro**. Stir with your hands until combined, avoiding overmixing. Using **olive-oiled** hands, roll into 12 balls (about 3 tablespoons/2 ½ ounces each) and place on an ungreased sheet pan as you go. If the meat is soft and not holding its shape, refrigerate for 5 to 10 minutes to firm before rolling (you can also store the mixture covered for up to 2 days).

3. Roast until sizzling and no longer pink, 11 to 14 minutes. Switch heat to broil and broil until beginning to brown on top, 2 to 4 minutes. Move the pan around as needed for even browning. Let rest for 3 to 5 minutes, then use a spatula to transfer the meatballs to their next destination (marvel at their golden undersides).

