

Katie Holmes



& Jamie Foxx

The Truth About THEIR SECRET RELATIONSHIP

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Simple ingredients and robust flavors make these suppers supremely comforting



DANIEL HOLZMAN & MICHAEL CHERNOW

Spicy Pork Meatballs

THE OWNERS OF THE MEATBALL SHOP IN NEW YORK CITY SERVED THIS CROWD-PLEASING DISH AT THE 2015 SOUTH BEACH WINE & FOOD FESTIVAL

- 2 tbsp. extra-virgin olive oil
- 4 slices white bread, pulsed into crumbs in food processor
- 4 jarred hot cherry peppers, finely chopped
- 1/4 cup hot cherry pepper pickling liquid from the jar
- 1 large egg
- 2 lbs. ground pork
- 1 tsp. plus 1 tsp. kosher salt
- Chopped parsley for garnish

1. Preheat the oven to 450°. Drizzle olive oil into a 9x13-in. baking dish and use your hands to coat the entire surface. Set aside.
2. In a large mixing bowl, combine the bread crumbs, pickling liquid and egg. Let sit for 5 minutes so the bread can absorb the liquid. Add the ground pork, salt and cherry peppers, then mix by hand until thoroughly incorporated.
3. Roll the mixture into about 20 round, golf-ball-size meatballs (about 1 1/2 in.), packing the meat firmly. Place the balls in the prepared baking dish: Line them up snugly and evenly in vertical and horizontal rows to form a grid. The meatballs should be touching one another.
4. Roast for 20 minutes, or until the meatballs are firm and cooked through. A meat thermometer inserted into the center of a meatball should read 165°.
5. Remove from oven and allow the meatballs to cool for 5 minutes in the baking dish. Sprinkle with parsley. Serve with your favorite tomato sauce over pasta or polenta.

Makes: 18 to 20 meatballs Prep time: 20 minutes Cook time: 20 minutes

THE REAL STORY



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