**Delaware North Chef’s Meatballs a Hit at New Meadowlands Stadium**

*Using his grandmother’s recipe, Eric Borgia and his staff have made 100,000 meatballs fresh at the stadium this season*

**Chef Eric Borgia’s Italian Meatball Recipe (**makes 12 to 16 meatballs)

Mix all ingredients together well. Let sit about 1 hour. Form meatballs with ice cream scoop. Dip hands in wine to finish rolling meatballs. Place on greased (olive oil) pan. Bake 365 degrees for about 25 minutes. Remove and let cool. Add marinara sauce. Simmer for about 2 hours.

Ingredients

2 lbs. ground beef, veal, and pork
2 whole eggs
1 cup seasoned bread crumbs
½ cup grated Locatelli brand or other Pecorino Romano cheese
2 cloves fresh chopped garlic
4 leaves fresh chopped basil
1 tablespoon fresh chopped parsley
4 oz. marinara sauce
1 cup dry white wine
½ teaspoon dry basil
½ teaspoon black pepper
½ teaspoon kosher salt

**Marinara Sauce**

Add olive oil, garlic, and onions. Sautee until translucent. Add tomatoes, tomato paste, and basil. Let simmer 1/2 hour and then add dry herbs. Continue cooking 1 hour.

Ingredients

2 lbs. whole San Marzano or other plum tomatoes (pureed in blender)
½ lb. fine diced onion
3 clove chopped garlic
4 fresh basil leaves
¼ cup olive oil
½ cup tomato paste
1 teaspoon coarse ground pepper
1 tablespoon sugar
2 each bay leaves
1 teaspoon granulated garlic
½ teaspoon dried basil