



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Pork and Porcini Meatballs

## Introduction

Pork and Porcini Meatballs offer a delightful combination of flavors that brings an earthy richness to the classic meatball dish. This recipe highlights the savory taste of pork enriched by the umami of dried porcini mushrooms, resulting in tender, flavorful meatballs that pair beautifully with various sauces and sides. Perfect for a cozy dinner or a festive gathering, these meatballs are sure to impress.

## Detailed Ingredients with measures

Ground pork - 1 pound  
Dried porcini mushrooms - 1 ounce  
Garlic - 2 cloves, minced  
Shallots - 2, finely chopped  
Fresh parsley -  $\frac{1}{4}$  cup, chopped  
Parmesan cheese -  $\frac{1}{2}$  cup, grated  
Breadcrumbs -  $\frac{1}{2}$  cup  
Egg - 1 large  
Salt - 1 teaspoon  
Black pepper -  $\frac{1}{2}$  teaspoon  
Olive oil - for frying

## Prep Time

15 minutes

## **Cook Time, Total Time, Yield**

Cook Time: 25 minutes

Total Time: 40 minutes

Yield: Approximately 20 meatballs



Pork and Porcini Meatballs

## Detailed Directions and Instructions

### Step 1: Prepare the Porcini

Soak 1 ounce of dried porcini mushrooms in 1 cup of hot water for 30 minutes. Once softened, drain and finely chop the mushrooms, reserving the soaking liquid.

### Step 2: Mix Ingredients

In a large bowl, combine 1 pound of ground pork, the chopped porcini, 1/2 cup of fresh breadcrumbs, 1/4 cup of grated Parmesan cheese, 1 minced garlic clove, 1 large egg, and 1 tablespoon of finely chopped fresh parsley. Season with salt and pepper.

### Step 3: Form Meatballs

Using your hands, mix the ingredients until well combined. Form the mixture into meatballs, about 1 inch in diameter, and place them on a baking sheet.

### Step 4: Cook the Meatballs

In a large skillet, heat 2 tablespoons of olive oil over medium heat. Add the meatballs and cook until browned on all sides, about 8-10 minutes.

### Step 5: Add Sauce

Once browned, pour in the reserved porcini soaking liquid and add 1 cup of tomato sauce to the skillet. Bring to a simmer.

### Step 6: Simmer

Cover and allow the meatballs to simmer in the sauce for 15-20 minutes, until cooked through.

## Notes

### **Note 1: Substitution**

Feel free to use ground turkey or beef if you prefer a different protein.

### **Note 2: Serving Suggestions**

These meatballs pair well with pasta, rice, or a fresh side salad.

### **Note 3: Storage**

Store any leftovers in the refrigerator for up to 3 days in an airtight container. Reheat before serving.

### **Note 4: Freezing**

Meatballs can be frozen. Place them in a single layer on a baking sheet, freeze until solid, then transfer to a freezer bag for up to 3 months.



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Pork and Porcini Meatballs

**Cook techniques**

**Click next page below**