



Pork and Porcini Meatballs



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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



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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.

See also [Blueberry Lime Cheesecake Cupcakes](#)

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.



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Cook techniques

Mixing Ingredients

Thoroughly mix the pork and porcini to ensure even distribution of flavors.

Shaping Meatballs

Use your hands to form meatballs of uniform size for consistent cooking.

Searing

Sear the meatballs in a hot pan to develop a caramelized exterior.

Braising

After searing, braise the meatballs in sauce to enhance their flavor and tenderness.

Cooking Temperature

Ensure meatballs reach an internal temperature of 160°F to ensure they are fully cooked.

FAQ

Can I use other types of meat?

Yes, you can substitute pork with beef or turkey, but it might alter the flavor and texture.

How do I store leftover meatballs?

Store in an airtight container in the refrigerator for up to three days.

Can I freeze meatballs?

Yes, meatballs can be frozen for up to three months; just make sure to cool them completely before freezing.

See also [Apple Crisp Bites](#)

What can I serve with meatballs?

Meatballs pair well with pasta, rice, or as an appetizer with dipping sauces.

Are porcini mushrooms necessary?

While they add unique flavor, you can substitute with dried shiitake or omit them for a simpler taste.



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Conclusion

The Pork and Porcini Meatballs recipe is a delightful combination of flavors that brings together the hearty taste of pork with the earthy richness of porcini mushrooms. These meatballs are not only versatile but also make for a comforting and satisfying meal. Whether served on a bed of pasta or as part of a meatball sub, they are sure to impress your family and friends.

More recipes suggestions and combination

Pork and Porcini Stuffed Peppers

Elevate your stuffed peppers by using a mixture of pork and porcini mushrooms. Add rice and your favorite spices for a hearty meal.

Porcini Mushroom Risotto

Create a creamy risotto enriched with the flavor of porcini mushrooms to serve as an elegant side dish or vegetarian main course.

Meatball Sub with Marinara

Transform your meatballs into a delicious sub sandwich. Layer them with marinara sauce and melted cheese in a toasted hoagie roll.

Asian-style Pork Meatballs

Mix ground pork with ginger, garlic, and green onions, then bake or fry for flavorful meatballs to serve with a sweet and savory dipping sauce.

Porcini and Parmesan Biscuits

Incorporate dried porcini mushrooms and grated parmesan into a biscuit dough for a savory treat perfect for brunch or as a side.

Spaghetti Carbonara with Pork Meatballs

Combine the classic Italian dish of spaghetti carbonara with the addition of pork meatballs for a hearty twist on the traditional recipe.

See also [Creamy Crockpot Chicken Spaghetti](#)



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