# Turkey Meatballs

**Serves 50 adults**

## Ingredients

### Meatballs
- 12 lb. ground turkey meat
- 8 eggs
- 3 cups bread crumbs
- 2 ½ cups parmesan
- ½ cup parsley, chopped
- 2 tablespoons salt
- 1 tablespoon black pepper
- 2 tablespoons garlic powder or ½ cup fresh garlic
- 2 tablespoons dried oregano
- 2 tablespoons dried basil

### Tomato Sauce
- 2 #10 cans crushed plum tomatoes
- 2 tablespoons oil
- ½ cup garlic, minced
- ¼ cup dried oregano
- 2 tablespoons salt
- 1 tablespoon black pepper

## Directions

1. Preheat oven to 350° F.
2. Mix all meatball ingredients together in a large bowl.
3. Form into about 50 4-ounce meatballs.
4. Place on a full baking sheet with foil or parchment paper and bake for 30 minutes.
5. While meatballs are cooking, make tomato sauce.
6. For sauce: In a pot, sauté garlic in oil for about 5 minutes, then add the remaining ingredients. Simmer for 20 minutes.
7. When meatballs are done, drop into tomato sauce and cook for another 30 minutes.
8. Serve 1 meatball with sauce and spaghetti.