

The Ultimate Meatball

During the past decade, Daniel Holzman has cooked at top restaurants all along the West Coast—from the San Francisco osteria SPQR to the Los Angeles locavore heaven Axe—but for his New York City eatery, the Meatball Shop, he has focused his considerable skills on the red-sauce favorite. If you're in the mood for old-school comfort food, prepare to be awed. themeatbalishop.com

Makes 32 meatballs

2 lb ground beef
chuck
½ cup finely chopped
prosciutto
1 tbsp kosher salt
1 to 1½ tsp hot red-
pepper flakes
1 tbsp ground fennel
seed
1 tbsp fresh oregano
leaves
½ cup chopped
parsley
½ cup fresh or boxed
bread crumbs
½ cup ricotta cheese
2 extra-large eggs,
lightly beaten
A splash of olive oil

Preheat oven to 450 degrees. In a bowl, gently mix all the ingredients with your hands until thoroughly combined. Roll the mixture into tight golf-ball-size spheres, about 2 tablespoons each. Lightly oil a shallow baking pan or an ovenproof skillet, add the meatballs, and roast without turning until just cooked through, about 15 minutes.