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Polpette
Napoletane
Recipe | Food
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Network

Meat Croquettes (Polpette) Rich ground veal and potatoes are seasoned with garlic and parsley and fried for a classic Venetian snack. Todd Coleman

Polpette,

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Italian

Meatballs -

Nonnas Way

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Napoletane

Recipe from Food

Network. 2

slices stale

white bread,

crusts removed.

1 cup milk. 1

small bunch flat-

leaf parsley,

finely chopped

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Polpette (Meat Croquettes)

Recipe | Saveur

My mom's friend who is Italian gave me a copy of her family cookbook that they had bound and published.

It was a wedding shower gift that I treasure. As a

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newlywed I used this recipe a lot! I've been married 16 years and I make these with spaghetti, for meatball sandwiches, and smaller versions for appetizers to take in a crockpot to parties. Some friends think it

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is strange to
put uncooked ...

Polpette

Although
polpette cooked
in a tomato
sauce and served
with pasta may
be what most
Americans first
imagine when
they think of

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meatballs, this dish is virtually nonexistent in Italy—though a variation of polpette in tomato sauce is found in southern Italy, it is served as a main course and not with pasta.

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**Authentic
Italian Meatball
s/Polpette
Recipe -
Food.com**

144 reviews of
Polpette 71

"Cute small
Italian spot on
the UWS! We had
the meatballs
the mussels the
penne Nona and

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the veal lasagna
the cheesecake
and the Canoli
---all solid
however it is a
tad pricey \$15
for glass of
wine when
similar spots...

**Polpette |
Italian Meatball
Variations,
Recipes &**

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Serving Styles

Preheat the oven to 350 degrees F. Mix together the beef, pork, cheese, breadcrumbs, milk, parsley, salt, pepper and eggs in a large bowl, then roll into small balls and place on a baking sheet.

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Polpette Recipe **| Food Network**

Mortadella

(finely ground
pork sausage
with pieces of
pistachio and
spices) and a
couple
tablespoons of
wine add
tremendous depth
of flavor to

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this traditional comfort food. Serve it with several vegetable side dishes, sparkling water, and a bottle of wine. From the book "Lucinda's Rustic Italian Kitchen," by Lucinda Scala Quinn (Wiley).

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Polpette |
Martha Stewart |
Martha Stewart
Everyone raves
about this
'polpette'
recipe, Italian
for 'meatballs',
that nonna
Francesca has
been making for
over 50 years.
She originally

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got this recipe from a maid that worked across the street from her husband's tailor shop in her hometown of Pofi in Italy and has been making them the same way ever since.

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