

## Juicy ZeroKrubm Meatballs

### Ingredients:

500 g ground beef mince

500 g pork mince

2 eggs

½ cup shredded Parmesan cheese

½ cup ZeroKrubms pork rind crumbs

3 tbsp chopped fresh parsley (optional)

½ tsp black pepper

¼ tsp salt

### Method:

1. In a large mixing bowl, combine the ground beef, pork mince, eggs, shredded Parmesan, ZeroKrubms, parsley, salt, and pepper. Mix until well combined.
2. Shape: Roll the mixture into meatballs, about 50–60 g (roughly a golf ball size).
3. Cook the Meatballs: Heat a large pan over medium-high heat. Add a bit of animal fat (tallow or butter). Place meatballs in the pan and brown them on all sides. Once browned, reduce the heat slightly and continue to cook until fully cooked through (about 10–12 minutes total, depending on size).
4. Serve hot or cold!

