Homemade Meatballs

Ingredients

* 2 lbs ground beef I use 85/15
* 2 eggs
* 1 c milk
* 2 TB grated parmesan cheese
* 1/2 c plain breadcrumbs
* 1 tsp garlic powder
* 1 tsp onion powder
* 1 tsp kosher salt
* 1/2 tsp black pepper
1. Preheat oven to 450 degrees F. Line 2 rimmed baking sheets (baking pans will work if you don't have rimmed cookie sheets) with foil and set aside.
2. Place all ingredients into a large bowl and gently mix together with your hands, careful not to overmix. Just squish it all together a few times to combine.
3. Using a cookie scoop or your hands, divide meat mixture into desired size meatballs. As long as they are uniform, they can be as large or small as you like.
4. Bake in the preheated oven for 10-14 minutes, depending on the size. Be sure to check for doneness. Serve hot with your favorite sauce.