

GRILLED MEATBALL SUBSCHEESE-STUFFED BURGERS

BY CATHERINE NEVILLE



Yield | 6 sandwiches |

- 1 lb **ground chuck**
- 2 links hot or sweet **Italian sausage links** (salsiccia)
- ½ cup **breadcrumbs**, plus more, if needed
- ½ cup shredded **Parmigiano-Reggiano cheese**
- 1 Tbsp chopped fresh **oregano** leaves
- 1 Tbsp chopped fresh **parsley** leaves
- 2 large **eggs**, beaten
- 1 tsp **salt**
- ½ tsp freshly ground **black pepper**
- vegetable or **canola oil**
- 6 (6-inch) subway-style **French rolls**
- 12 slices **provolone cheese**
- 2 cups **marinara sauce**
- ½ medium **red onion**, thinly sliced
- **giardiniera**, drained

| Preparation | Prepare outdoor grill for direct grilling with half of grill set up over high heat and the other half prepared for medium heat. Meanwhile, in large bowl, add ground chuck. Remove sausage from their casings and crumble into bowl with beef. Add breadcrumbs, Parmigiano-Reggiano, oregano and parsley and work with your hands to combine. Add eggs, salt and pepper and work again. If the mixture is too sticky, add more breadcrumbs. Form meat mixture into 1½-inch meatballs.

Drizzle enough oil on a few paper towels to moisten but not saturate; with tongs, use to oil grill grates. Grill meatballs until cooked through or 160°F, turning occasionally with tongs to brown all sides. Transfer meatballs to plate; keep warm. Partially open rolls and place, cut sides down on grill over medium heat; cook until toasted.

On large platter, assemble subs: Divide meatballs between rolls; sprinkle with onion, then top with marinara sauce and 2 slices provolone. Place subs on grill over medium heat; cook, covered, until cheese melts. Return subs to platter; serve with giardiniera to place inside subs.