

## LITTLE MOTHERS

## Ingredients

1 pound ground beef	2 cups milk
3 eggs	A few sprigs parsley, minced
4 cloves garlic, minced	Salt and pepper to taste
1/2 cup parmesan	Olive oil, for cooking
A couple pieces stale bread	

Soak the stale bread in the milk until totally saturated and softened. Remove and squeeze out as much milk as possible and break up into small pieces. Add the rest of the ingredients to in a large bowl, and mix by hand until everything is evenly incorporated.

For the Little Mothers, form into small balls and cook in 1/2 inch of hot oil until browned all over, maybe 2 or 3 minutes per side, then finish in sauce (see Quick Sauce recipe), simmering on the stovetop. The longer you simmer, the better it's gonna taste.

For the Big Mothers, add a small handful of raisins and pignoli nuts to the mixture, and form into larger balls. Cook on the stovetop in 1 inch of medium-hot oil (balls should be half submerged in oil), turning as necessary until cooked through. Drain on paper towels for a minute and try to eat it without burning your tongue.

## Ingredients

## Shells:

1 cup boiling water	1 cup flour
1 stick butter or margarine	4 eggs

Boil water and butter; add flour, mix well; add eggs one at a time. Form tiny balls 3/4" (they will double in size). Bake at 375 degrees for 15-20 minutes; puffs should be golden brown.

## Italian Cream Filling:

5 tablespoons sifted flour	1 tablespoon vanilla
1/2 cup sugar	2 cups scalded milk
2 egg yolks	1 tablespoon butter or margarine

In a small saucepan, heat milk just until tiny bubbles form around edge. In small bowl, beat egg yolks with wire whisk. Gradually beat in sugar, flour and salt. Whisk in hot milk. Pour mixture into saucepan and cook and stir over medium heat until mixture boils and thickens. Reduce heat to low and simmer 3 to 4 minutes until thick. Beat with whisk until smooth, then blend in butter and vanilla. Press waxed paper or plastic wrap to surface of custard to cool. Makes 2 cups.