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Meatball Shop: By the Numbers

What Lower East Side hot spot grinds over a ton of meat – almost a whole cow's worth – every two weeks? The answer, of course, is [The Meatball Shop](#). Daniel Holzman and Michael Chernow's Stanton Street outpost draws in crowds for late-night dining, \$3 cans of PBRs and – naturally – those tasty little morsels of meat.

We asked chef Holzman to put down the ground beef and pick up a calculator. Just how many meatballs does it take to sate the Downtown hordes? Check it out:

- › Number of seats: **39**
- › Pounds of meat grinded each week: **1,094**
- › Number of meatballs made each week: **8,756**
- › Hoagies used per night : **200**
- › Bottles of Pinot Grigio consumed per month: **100**
- › Number of \$3 PBR's sold from Thursday–Sunday: **45**
- › Wait for a table on Friday at 9 PM: **two hours**
- › Estimated sauce popularity breakdown: **45% classic tomato, 25% spicy meat sauce, 20% Parmesan cream, 10% mushroom gravy**
- › How many meatballs is too many? (per Holzman): **"We had one guy eat 17. I think that's too many."**

That's around 455,000 meatballs a year – impressive. They should have that guy who consumed 17 in one sitting come back more often and push for an even 500K.



Daniel Holzman and Michael Chernow
Photo: courtesy of The Meatball Shop