

Good morning. We're gearing up to cook a lot today, and you should do the same. Cooking on Sundays is the very best way to improve your cooking during the week. Our motto at Cooking: cook smart.

That's hard to do on weekends. For one thing, they've turned on the bear cam again at Brooks Falls in Katmai National Park, Alaska. Watching those browns catch salmon is about the most enjoyable thing to do on the Internet. We'll end up doing that for like an hour today, once the bears awaken, and then we'll get to work.

Doing what? Making meatballs is what. Knock down this recipe for lamb meatballs in a spicy tomato sauce, then keep it in the fridge until Tuesday night. Or this recipe for meatballs from the actor Stanley Tucci - same thing, different flavors.

We have a recipe for Finnish meatballs. Another, from Nigella Lawson, for summer meatballs of turkey and pork. We've got this great recipe for scallion meatballs (above) as well. Julia Moskin serves them on toothpicks, as an hors d'oeuvre. We put them on rice and serve with sautéed baby bok choy, as dinner in the middle of the week.

And we serve vegetarians, too. Check out this fine recipe for veggie balls from the kids at the Meatball Shop in Manhattan. Make those today, and the accompanying recipe for spinach-basil pesto on the night you heat them through. Life's looking up.

More recipes you could cook today are available at Cooking. (Like, for instance, our classic cheesecake. And David Tanis's fine recipe for summer pasta. Have you fried guacamole yet?) Save the ones that you like to your recipe box. And give each one a rating when you've cooked it.

If you run into problems, either with the recipes or with the site or apps, please don't hesitate to get in touch. We're here for you: cookingcare@nytimes.com. You can also get in touch with me. I'm on Twitter just like Lizzie O'Leary; on Instagram with Kathy Ryan; and on Facebook with all my baes.

Finally, can you do me a favor? (I gave you those bears, after all!)

Please forward this email to anyone you think may enjoy it.

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Meatballs!

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Veggie Balls

TARA PARKER-POPE 2 hour 15 minutes, About 2 dozen 1 1/2-inch meatballs.







