

# Easy-to-Miss Reasons Why Your Dinner Doesn't Turn Out

Never again will you put in all that work just to sit down to a so-so meal.

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## Meatballs That Didn't Get the "Ball" Memo

The difference between a spaghetti and meatball dinner and a spaghetti-and-crumbled-meatballs-in-the-sauce dinner (hey, the meatballs are in there somewhere!), is simply a matter of adding a little more of one ingredient. Many people shy away from adding too much egg to their meatball mixture, since wet meatballs are difficult to roll. But Dan Holzman of the New York City restaurant chain [The Meatball Shop](#), says eggs are the glue that holds the rest of the ingredients together. Without enough egg, meatballs are dry and will break when you cook them. Using slightly damp hands (run them under the faucet and then shake them dry) can make wet meatballs easier to handle.

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