



Dine-In Review: The Meatball Shop Cookbook



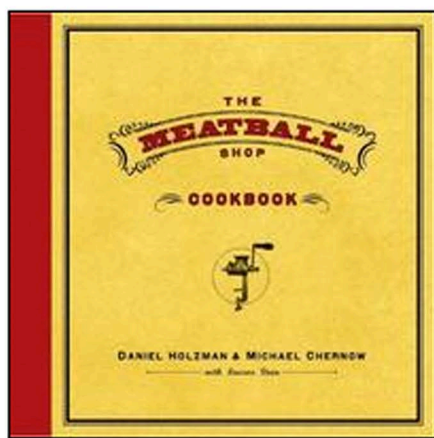
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I can count the number of times I've cooked this year, and it doesn't exceed 10 times (that's including stovetop ramen and every time I've turned on a toaster oven). And when I do choose to cook--I mean like really cook--I need step-by-step instructions. So, when I heard that one of my favorite late-night spots in New York City, [The Meatball Shop](#), has come out with a cookbook today, I was thrilled!

At first glance, I thought it would be one of those books that I just keep on my cookbook shelf just because I like the thought of "maybe one day I'll use it" (Ahem, Thomas Keller's *Ad Hoc At Home*)... and because I like the pictures. But after flipping through, it turns out that I'm not intimidated by the meatball-making process at all--it's not as difficult as I had imagined. Best of all, I found the recipe for my all-time favorite dish from the restaurant: spicy pork meatballs over creamy polenta with spicy meat sauce. It's ultimate perfection! And I must add, it's the best 2am dish to consume to prevent a hangover the next day. I mean, I'm not a doctor, but I might have tested this many, many times.

While I still can't get myself to order anything else at the restaurant, even after visiting the Lower East Side location more times than I have ever cooked in the past year, I'm feeling a little adventurous (or maybe I'm just hungry because of the great shots in the book), but I think I might just dabble with cooking for the eleventh time this year and whip up the mini buffalo chicken balls from the cookbook. These aren't regulars on the menu, so I can't get them at my next visit (the cookbook has several other "special" meatball recipes as well!)

And, who am I kidding? It's not like I'm going to order anything else other than my personal post-night-out special. So, for now, at-home buffalo chicken balls it is.

The Meatball Shop Cookbook is available now.

BY LINDA VONGKHAMCHANH // 4 HOURS AGO | [PRINT](#)