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A recipe from Laura the Potter

Hello All! What a wonderful start of spring for us right? Loving it! Just when I thought everything was going great with my bike - I had a leak in my gas tank...Where it was parked this winter - I noticed a puddle down by my kick stand...we moved it - and then a new puddle - gasoline! Tony took the tank off and there was a hole from constant rubbing on my motor mount. Thank God he is a good welder! And then I was advised to put JB Weld on top of the regular weld to seal it up good and prevent rusting...You would have to lie on the ground and look underneath to see it...and Tony ground a bit on the motor mount and added a few washers to raise my tank a bit...and - good to go! I just wonder how long it was doing that before I parked it this fall? Man! Am I lucky! My Friend Bob named my bike the Mystery Machine...it is so custom, and little strange things end up happening to it.

I just want to say Congrats to Preacher and Lorie for 10 years of publishing the Free Riders Press! We have seen so many free biker publications go away...and it is so awesome that they have stayed true...To the loyal readers...I'm sure they would appreciate a note from you showing your appreciation.

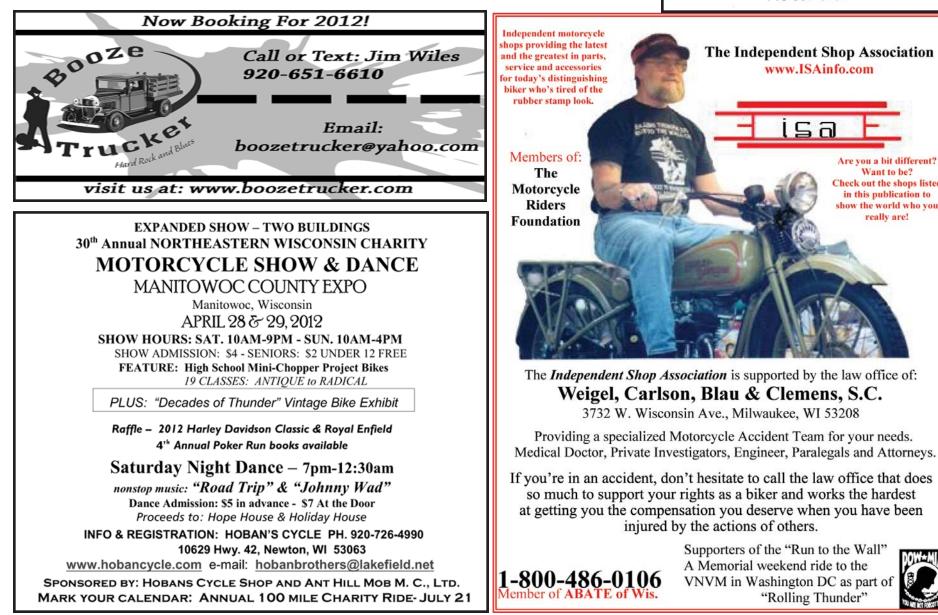
This month I am going to share a recipe that I changed up to make my own – and they are fabulous! Spicy meatballs that you can add any type of sauce to...Alfredo, Red Sauce, Stroganoff, etc. This recipe makes a lot - so you can half bake some of them, cool, and freeze for later...thaw and cook for 15 minutes. Here you go.

Spicy Italian Meatballs

1 lb. mild Italian sausage 1 lb. spicy Italian sausage 1 lb. ground beef 1/2 cup parmesan or Romano cheese - shredded 2 eggs, slightly beaten 1 cup plain bread crumbs 4 cloves garlic - minced 3 tsp. salt 2 tsp. blk pepper 1 cup milk 2 tsp. dried oregano 2 tsp. dried parsley 2 tsp. red pepper flakes Dash of cayenne pepper

In large bowl combine all above ingredients. Preheat oven to 350. Shape into med. Size meatballs, grease cookie sheet, and place 1 - 2" apart. Bake for 25 minutes until brown. Add to sauce

Any comment or feedback E-mail Laura at laurathepotter@yahoo.com









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