

Italian Meatball Subs



- 1 lb. sausage
- 2/3 c quick oats
- 2 slices bread, crumbed
- salt and pepper to taste
- 2 T milk
- 1/2 c flour
- 10 T butter, divided
- 1 jar Prego Three-cheese sauce
- 2 c mozzarella cheese, shredded, divided
- 6 deli-style buns

Stir sausage, oats, bread crumbs, salt and pepper and milk. Roll into ³/₄-inch meatballs. Roll in flour and fry in 4 tablespoons butter until browned. Place meatballs in 9 x 13 pan. Pour Prego sauce over meatballs and bake at 350 degrees for 35-40 minutes. Remove from oven. Stir 1 1/2 cups cheese into meatballs/sauce. Spread remaining butter on buns and toast. Coat with meatball/sauce/cheese mixture. Top with additional shredded cheese.