**Dutch Oven - Meatball Sub Sandwiches**

**Ingredients and Items**

* 24 oz Marinara sauce ([Trader Joe’s Tomato Basil](https://amzn.to/3KcPhzL) or Roasted Garlic)
* ½ cup beef and/or chicken broth ([Better Than Bouillon Reduced Sodium Roasted Chicken Base](https://amzn.to/3FUEuYt) or Beef Base)
* 12 French Bread buns (Francisco International French Rolls)
* Shredded Mozzarella cheese
* 160 Meatballs (First Street Chicken & Beef Meatballs)
* Dutch Oven 12” or bigger

**Instructions**

* Add meatballs, Marinara sauce, and broth to the Dutch Oven.
* Coals: Place Dutch oven in coals. Shovel some coals on top of the lid. "Bake" for approximately 25 minutes. Look to see when it is simmering. If necessary, place back on coals, checking every 10-15 minutes. I like to use a [Dutch Oven Cooking Trivet](https://amzn.to/3FUDXWt).
* Oven: Preheat oven to 400 degrees F and bake at 400 degrees F for 25 minutes.
* Bring to simmer (just below the boiling point) until sauce has thickened slightly.
* Add your meatballs and sauce to the French Bread buns (approximately 13 meatballs per sandwich)
* Top with mozzarella cheese.