

Meatballs with Marinara Sauce

Yields: 4 dozen small meatballs

Ingredients:

For the meatballs:

- 1 lb. ground beef
- 1 lb. ground pork
- ½ cup ricotta cheese
- ½ onion, minced
- 1 cup breadcrumbs
- 3 eggs
- 1 t. salt
- ¼ cup Parmigiano Reggiano cheese , grated
- 1 bunch flat leaf parsley, minced

Instructions:

1. For the marinara: add olive oil to a thick-bottom stock pot or pan on high heat. Add the minced garlic and crushed red pepper.
2. Saute on high heat. Add the cans of whole plum tomatoes.
3. Boil and reduce to a high simmer for about 30 minutes, stirring occasionally.
4. Season with salt.
5. Transfer to a blender or food processor and blend until chunky consistency.
6. For the meatballs: in a large bowl, add the minced onion to the ground beef and pork.
7. Add the breadcrumbs and combine. Add the whisked eggs and combine.
8. Add the ricotta and parmesan cheese.
9. Add the minced parsley and combine thoroughly.
10. Form into small 2 oz. meatballs and place on a parchment paper lined baking sheet.
11. Bake at 350 degrees for 15 minutes.
12. Combine the sauce and meatballs and add to your favorite pasta. Also makes a great meatball sandwich.

For the marinara:

- 5 cloves garlic, minced
- 1 Tbsp. olive oil
- ¼ tsp. crushed red pepper
- 2 28 oz. cans of whole plum tomatoes
- ½ tsp. salt

