

FAMILY MEATBALLS WITH MARINARA

2 slices stale white sandwich bread

1/3 cup cold milk

1/2 lb ground pork

1/2 lb ground veal

1/2 lb ground beef chuck

1/2 cup plus 2 Tbsp grated Parmesan cheese

1/4 cup chopped flat-leaf parsley

2 tsp kosher salt

1/2 medium onion, grated (about 1/4 cup)

2 cloves garlic, minced

1 large egg, beaten

Freshly ground black pepper

1/3 cup olive oil, divided

Grate bread or pulse into crumbs in a food processor. In a small bowl, toss breadcrumbs with milk to re-hydrate. In a large bowl, combine breadcrumbs, pork, veal, beef, Parmesan, parsley, salt, onion, garlic and egg then mix until combined. Season with pepper.

Using your hands, gently form 18 meatballs slightly larger than golf balls. (Loosely packed meatballs are tender, not



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tough). Refrigerate for at least 1 hour and up to 24 hours before frying.

Heat half the oil in a large, nonstick skillet over medium-high heat. Fry $\frac{1}{2}$ the meatballs, turning occasionally until well browned, about 6 minutes. Transfer cooked meatballs to a plate. Drain the oil and wipe out the skillet, return to the heat, and repeat with the remaining oil and meatballs.

Drain and wipe out the skillet again. Return all meatballs to the skillet and pour in the marinara sauce. Bring to a boil, reduce heat and simmer, covered, swirling the pan occasionally, until the meatballs are cooked through, about 15 minutes. The cheese in the meatballs will start to melt when the meatballs are ready. Serve immediately with the **Quick Marinara Sauce** (recipe on next page) and spaghetti or on a roll. If serving with spaghetti, toss pasta with $\frac{1}{3}$ of the sauce. Cooked meatballs can be stored, covered in the refrigerator for 3 days, or frozen for up to 6 weeks.

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QUICK MARINARA SAUCE

¼ cup extra virgin olive oil

¼ medium onion, diced (about 3 tablespoons)

4 cloves garlic, sliced

**3 28-oz cans whole, peeled, tomatoes,
roughly chopped**

3 sprigs fresh thyme

1 small bunch fresh basil, leaves chopped

2 tsp kosher salt

Freshly ground black pepper

Heat oil in medium saucepan over medium-high heat. Sauté onion and garlic, stir until lightly browned, about 5 minutes. Add tomatoes, herb sprigs and basil, bring to a boil. Reduce heat and simmer, uncovered for about 15 minutes or until thickened.

Serving suggestion: Serve with 1 pound cooked spaghetti or linguini.