

Grilled Spaghetti

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1 1/2	pounds	spaghetti
		extra virgin olive oil
2	tablespoons	scallion - thinly sliced
		grated parmesan cheese
		Meatballs in BBQ Gravy

Preheat grill.

Bring a large pot of salted water to a boil, cook pasta about half way according to package instructions. Drain the pasta and toss lightly with olive oil. Using a grill grate, grill the pasta over med-high heat for 3-4 minutes.

Transfer to a serving platter and spoon BBQ Gravy over the top. Place meatballs over the top and around the perimeter of the platter and top with more gravy. Sprinkle with scallions and cheese.

Note: you will need a grill grate.

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Meatballs in BBQ Gravy

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		gravy
1	pound	bacon - sliced into lardons
1/2	cup	olive oil
1		carrot - chopped
1	stalk	celery - chopped
1		onion - chopped
4	cloves	garlic - minced
1	tablespoon	fresh rosemary leaf - minced
2	tablespoons	brown sugar
1 1/2	glasses	chianti
3	tablespoons	cider vinegar
1	small	can tomato paste
1	small	can chipotles in adobo
3		28oz can chopped tomatoes
		grey sea salt
		freshly ground black pepper
		meatballs
1	pound	ground sirloin
1	large	egg
1	tablespoon	worcestershire sauce
2	tablespoons	parmesan cheese - freshly grated
2	tablespoons	flat leaf parsley - finely chopped
1	teaspoon	dried oregano
1	tablespoon	basil leaf - finely chopped
1	cup	onion - finely chopped
1	cup	fine dry breadcrumbs
1	clove	garlic - minced
		grey sea salt
		freshly ground black pepper
1	cup	water

Heat a large soup pot over med-high heat. Add the olive oil and heat for 1 minute. When the oil is hot, add the bacon and render. When golden brown and beginning to crisp, add carrot, celery, onion and garlic. Add a pinch of salt and saute vegetables to a light brown. Add rosemary and brown sugar and stir. Add Chianti and vinegar to pot, stir and bring to a boil. Add the tomato paste, chipotles and the chopped tomatoes. Stir and simmer for 1 to 1.5 hours, skimming the top occasionally to remove any scum that forms.

In a large bowl, mix together the meat, egg, worcestshire sauce, cheese, parsley, oregano, basil, onion, bread crumbs and garlic, and season with salt and pepper. Add 1/2 cup of water. Knead the water into the meat with your hands. Knead and roll meatballs into about 1.5" balls. Place them in shallow saucepan on stove, add another 1/2 cup of water over them, and cover. Turn heat to medium, and steam for 35 minutes.

Using a slotted spoon, remove meatballs from pan. Drain the juice out of the bottom of the pan, return the meatballs to it and cover them with warm BBQ gravy. Serve on top of grilled sphagetti.