

Meatball Sliders

Amount	Measure	Ingredient - Preparation Method
		tomato sauce
2		28 oz cans whole tomatoes in juice
1/4	cup	olive oil
1	medium	onion - finely chopped
5	cloves	garlic - minced
1	teaspoon	sugar
1		bay leaf
		meatballs
3	cups	coarse fresh bread crumbs (6 slices firm white sandwich bread)
2/3	cup	whole milk
1	pound	ground pork
1	pound	ground beef (not lean)
4	cloves	garlic - minced
1 1/2	cups	Pecorino Romano - grated
2	large	eggs - lightly beaten
1/2	cup	flat leaf parsley - finely chopped
1	teaspoon	dried oregano
2	cups	vegetable oil
20	small	soft buns or rolls

Puree tomatoes with their juice, 1 can at a time, in a blender and transfer to a bowl.

Heat oil in a large heavy pot over medium-high heat until it shimmers, then saute onion until golden, about 6 minutes. Add garlic and saute, stirring, 1 minute. Add tomato puree, sugar, bay leaf and 1.5 tspns salt and simmer, uncovered, stirring occasionally, until thickened, 40 to 50 minutes. Discard bay leaf.

Stir together bread crumbs and milk in a large bowl and let stand 10 minutes. Add meat, garlic, cheese, eggs, parsley, oregano, 1/2 tspn salt and 1/2 tspn pepper and blend with hands until just combined well. Form level 1/4 cup portions into meatballs.

Heat oil in heavy 10 inch skillet over medium-high heat until it shimmers, then fry meatballs, about 6 at a time, turning occasionally until well browned and cooked through, 4 to 6 minutes a batch. Transfer to paper towels with slotted spoon.

Add drained meatballs to sauce and simmer, stirring occasionally until meatballs are heated through.

Assemble sliders with a meatball and 1 tbsp sauce per bun.

Yield: "20 sandwiches"