

Spaghetti and Meatballs

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		sauce
2		28 oz cans whole peeled tomatoes in juice, drained, juice reserved and chopped.
1/2	cup	unsalted butter
2	medium	onion - peeled and halved through root end
1/2	teaspoon	salt
		meatballs
1	cup	fresh breadcrumbs from crustless french or country style bread
1/3	cup	whole milk
8	ounces	ground beef
8	ounces	ground pork
1	cup	parmesan cheese - finely grated
1/3	cup	italian parsley - finely chopped
1	teaspoon	salt
1/4	teaspoon	black pepper
2	large	egg
2	cloves	garlic - pressed
1	pound	spaghetti
		parmesan cheese - freshly grated

Sauce: Combine tomatoes with juice, butter, onions and salt in a large, wide pot. Bring to simmer over medium heat. Reduce heat; simmer uncovered 45 minutes, stirring occasionally. Discard onions. Using immersion blender, process briefly to break up tomatoes. Season with salt and pepper and remove from heat.

Meatballs: Combine crumbs and milk in small bowl; stir until evenly moistened. Let stand 10 minutes.

Place beef and pork in a large bowl and break up into small chunks. Add 1 cup parmesan, parsley, salt and pepper.

Whisk eggs to blend in small bowl; whisk in garlic. Add to meat mixture.

Using hands, squeeze milk from crumbs, reserving milk. Add crumbs to meat. Using hands, quickly and gently mix until just combined. Chill mixture 15 minutes to 1 hour.

Moisten hands with some of reserved milk, then roll meat mixture into golfball sized balls. Arrange balls in single layer in sauce and bring to simmer.

Reduce to med-low, cover and simmer until meatballs are cooked through, 15 to 20 minutes.

Cook spaghetti.

Using slotted spoon, transfer meatballs to platter. Add pasta to sauce and toss to coat. Divide pasta among plates and top with meatballs. Sprinkle cheese on top.