

Spaghetti and Meatballs for a crowd

Servings : 12

Amount	Measure	Ingredient - Preparation Method
		meatballs
2 1/4	cups	panko bread crumbs
1 1/2	cups	buttermilk
3	large	eggs - lightly beaten
2	pounds	85% lean ground beef
1	pound	ground pork
6	ounces	thinly sliced prosciutto - finely chopped
3	ounces	parmesan cheese - grated
6	tablespoons	fresh parsley - minced
3	cloves	garlic - minced
1 1/2	teaspoons	powdered gelatin dissolved in 3 tablespoons cold water
		salt and pepper
		sauce
3	tablespoons	extra virgin olive oil
1 1/2	cups	grated onion
6	cloves	garlic - minced
1/2	teaspoon	red pepper flakes
1	teaspoon	dried oregano
6	cups	tomato juice - bottled
3		28 oz cans crushed tomatoes
6	tablespoons	dry white wine
		salt and pepper
		pasta
3	pounds	spaghetti
1/2	cup	fresh basil leaf - minced
3	tablespoons	fresh parsley - minced
		sugar
		parmesan cheese - grated

Meatballs: Place wire racks in 2 foil-lined rimmed baking sheets. Adjust oven racks to lower-middle and upper-middle positions and heat oven to 450. Combine bread crumbs and buttermilk in a large bowl and let sit, mashing occasionally with fork, until smooth paste forms, about 10 minutes.

Add eggs, beef, pork, prosciutto, parmesan, parsley, garlic, gelatin mixture, 1.5 tspns salt and 1/2 tspn pepper to bread crumb mixture. Using hands, gently mix until thoroughly combined. Lightly form abot 1/4 cup mixture into 2 inch round meatball; repeat to form about 40.

Spray wire racks with nonstick cooking spray and place meatballs, evenly spaced, on racks; roast until browned, about 30 mintues, rotating trays from front to back and top to bottom about halfway through.

Sauces: While meatballs cook, heat olive oil in large Dutch oven over medium heat until shimmering. Add onion and cook, stirring occasionally, until softened and golden around

edges, 6 to 8 minutes. Add garlic, red pepper flakes, and oregano; cook, stirring frequently, until fragrant, about 30 seconds. Stir in tomato juice, crushed tomatoes, wine, 1.5 tspns salt and pepper to taste. Increase heat to medium high and bring to simmer. Reduce heat to med-low and simmer until slightly thickened, about 15 minutes.

Remove meatballs from oven and lower to 300. Gently add meatballs to sauce, cover pot, and place in oven. Cook until meatballs are firm and sauce has thicked, about 1 hour.

Meanwhile, bring 10 qts water to boil in 12 qt pot. Add pasta and 2 tablespoons salt to boiling water; cook until al dente. Drain pasta and return to pot.

Stir basil and parsley into sauce and adjust seasoning with sugar, salt and pepper. Toss pasta with 1.5 cups sauce until lightly coated. Serve pasta, passing meatballs, sauce and grated parmesan.