

Grandma Mastonardi's Spaghetti Sauce & Meatballs

Ingredients:

Sauce::

4 Lg. cans tomato puree (28 oz. or so)
2 Lg. cans stewed tomatoes
1 head garlic
8-10 sweet Italian sausages
Extra virgin olive oil
½ container basil
½ – 1 C. sugar
Parmesan cheese
Romano cheese for serving

Meatballs:

1lb. ground beef
1 ½ lb. ground pork-not seasoned
½-1 can Italian bread crumbs
1 C. Parmesan cheese
3 eggs
½ container basil
2 cloves garlic
garlic salt & pepper

Directions:

Meatballs:

Mix all ingredients well. Add bread crumbs until it doesn't feel soggy. Form into balls, add to simmering sauce that has already been started.

Sauce:

In a deep pot, add enough olive oil to coat the bottom of the pan, lightly brown sausages. Add 4 of the garlic cloves, minced. Cook 1 minute, do not brown. Add puree & tomatoes. For each can of puree, add ½ can of water. Add to sauce. Bring to a soft boil, stirring often. Add meatballs, cook until done. 1 ½ - 2 hours.

Simmering

the sauce all day is best. Add basil and sugar when meatballs are done. Add parmesan cheese. Stir well. When serving, use finely grated Romano cheese on to top.

* Freeze extra sauce not used after 2 days.

Recipe courtesy of Tawnya Williams via Utah State Prison