



Meatballs and Sauce for Pasta

MEATBALLS.....

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| 1 pound lean ground beef | 1/4 cup chopped parsley |
| 1 pound ground pork | 1 tablespoon minced garlic |
| 3/4 cup bread crumbs | 1 medium onion, diced |
| 2 eggs | salt and pepper to taste |
| 1/4 cup grated pecorino romano cheese | 2-3 cups olive oil for browning |

Mix all ingredients together well, and shape into meatballs. Make them any size you like. Add olive oil to a large frypan, brown the meatballs on all sides, and set aside.

SAUCE.....

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| 1 large onion, chopped | 2 tablespoons minced garlic |
| 1 jar or box strained tomatoes | 2-28 ounce cans chopped tomatoes |
| 1/4 cup fresh parsley, chopped | 1/3 cup olive oil |
| fresh sweet basil leaves, torn | |

In large saucepan over medium high heat, saute onions and garlic in olive oil until onions are slightly golden. Add tomato products and stir gently. Add the browned meatballs to sauce and stir carefully. Add the fresh herbs, salt and pepper. When sauce comes to a boil, reduce to simmer and allow to cook for at least an hour.

Prepare pasta according to package directions, drain and cover with sauce and meatballs. Top with romano cheese and serve.