

Grandma's Meatballs and Tomato Sauce

Ingredients

Preparation

Meatballs

3 lbs meat mix	Pork, beef and veal
1 tsp	Salt
1 cup	Pecorino romano cheese
½ head	Parsley (fine chop)
2	Eggs
½ loaf	Italian bread
< ¼ cup	Milk
12 cloves	Garlic (minced)

Sauce

6 cans (28 oz)	Cento San Marzano peeled tomatoes
3 cans	Cento Pomato puree
Some	Salt
3 lbs	Homemade meatballs

Make the meatballs (about 50)

1. Cut bread into small cubes and soak them in water (squeeze out)
2. Add all ingredients to a large bowl
3. Squish together
4. Scoop into mini muffin pan and bake for 30 minutes at 375°F
5. Set aside to add to sauce

Make the sauce

6. Hand grind 6 cans of tomatoes into a large pot
7. Add tomato puree
8. Add salt
9. Heat sauce until almost boiling. Turn down to simmer
10. Add meatballs
11. Cook for 8 hours on low with the lid mostly on
12. Stir every hour

