



Spaghetti and Meatballs with Tomato Sauce

Recipe courtesy of Bobby Flay

Recipe courtesy Bobby Flay

Total Time:

1 hr 30 min

Prep: 30 min

Cook: 1 hr

Yield:

4 servings

Level:

Intermediate

Ingredients

2 tablespoons olive oil

1 large Spanish onion, finely chopped

4 cloves garlic, smashed with some kosher salt to make a paste

2 (28-ounce) cans plum tomatoes and their juices, pureed in a blender

1 (16-ounce) can crushed tomatoes

1 small can tomato paste

1 bay leaf

1 small bunch Italian parsley

1 Cubano chile pepper, chopped

Salt and freshly ground pepper

1 recipe Meatballs, recipe follows

1 recipe Spaghetti, recipe follows

1/4 cup chopped fresh basil

Meatballs:

1/2 pound ground pork

1/2 pound ground veal

1/2 pound ground beef

2 large eggs, lightly beaten

1/3 cup grated Parmesan

4 cloves garlic, finely chopped and sauteed

1/4 cup dry bread crumbs

1/4 cup finely chopped Italian parsley leaves

1 cup pure olive oil

Salt and freshly ground pepper

Spaghetti:

12 cups water

Salt

1 pound #8 or #9 spaghetti

Freshly grated Parmesan

Heat olive oil in a medium saucepan over medium heat. Add onions and garlic and cook until soft. Add pureed tomatoes with their juices, crushed tomatoes, tomato paste, 1 cup water, bay leaf, parsley, Cubano pepper, and bring to a boil. Season, to taste, with salt and pepper. Reduce heat and cook until slightly thickened, about 30 minutes. Add meatballs and let simmer for 10 to 15 minutes, until the sauce has thickened and meatballs are tender. Remove the bay leaf.

Add enough sauce to the drained pasta (that has been returned to the pot) to coat and continue cooking briefly, just until pasta is well combined with sauce. Serve pasta with meatballs on top and garnished with fresh basil.

Meatballs:

Combine all the ingredients in a medium bowl, except olive oil. Season with salt and pepper. Roll the mixture into 1 1/2-inch balls. Heat the oil in large saute pan over medium-high heat. When oil is hot, fry meatballs, in batches as needed, until golden brown, but not cooked through completely. Remove with a slotted spoon to a plate lined with paper towels.

Spaghetti:

Bring salted water to a boil in a large pot. Add spaghetti and cook until al dente. Drain well in a colander, return to pot, and toss with sauce. Serve with meatballs and Parmesan on top.

© 2014 Television Food Network, G.P. All Rights Reserved.