



*Recipe adapted from Patrick McKee, Paley's Place, Portland, Oregon*

**Yield:** 4 servings

**Cook Time:** 1 hour, 50 minutes

## INGREDIENTS

### Meatballs

Ground beef (80 percent lean), ½ pound  
Ground veal, ¼ pound  
Ground pork, ¼ pound  
Large egg, 1  
Parmigiano-Reggiano cheese, ¼ pound (finely grated)  
Medium yellow onion, ½ (finely chopped)  
Garlic, 3 cloves (finely chopped)  
Flat-leaf parsley leaves, ¼ cup (finely chopped)  
Kosher salt, ½ teaspoon  
Freshly ground black pepper, ½ teaspoon  
Extra-virgin olive oil, 2 tablespoons to ¼ cup

### Sauce

Extra-virgin olive oil, 2 tablespoons  
Medium yellow onion, ½ (finely chopped)  
Garlic cloves, 3 (thinly sliced)  
Red pepper flakes, pinch  
Dry white wine, ½ cup  
Thyme sprigs, 3  
Dried bay leaf, 1  
Canned chopped tomatoes, one 15-ounce box or can (preferably Pomì or San Marzano)  
Tomato paste, one 6-ounce can  
Basil leaves, ½ cup (finely chopped)

### Pasta

Kosher salt, 2 tablespoons  
Spaghetti, 1 pound  
Parmigiano-Reggiano cheese, ¼ pound (finely grated)  
Basil leaves, ½ cup (roughly chopped)

## DIRECTIONS

1. Make the meatballs: In a medium mixing bowl, combine the

- Ground beef
- Ground veal
- Ground pork
- Large egg
- Grated Parmigiano-Reggiano cheese
- Finely chopped yellow onion
- Finely chopped garlic
- Finely chopped flat-leaf parsley
- ½ teaspoon kosher salt
- Freshly ground black pepper

Use your hands to mix the ingredients together until thoroughly combined, then form into

16 balls (each a little larger than a golf ball). Place the balls on a plate, cover with plastic wrap and refrigerate.

2. Make the sauce: In a medium pot set over medium heat, add the

- Extra-virgin olive oil
- Finely chopped yellow onion
- Thinly sliced garlic
- Red pepper flakes

Cook, using the wooden spoon to stir the onions often, until they are tender and translucent, about 2 minutes. Add the

- Dry white wine

Cook until the wine is nearly absorbed, 5 to 6 minutes. Then stir in the

- Thyme sprigs
- Bay leaf
- Chopped tomatoes
- Tomato paste

Turn the heat down to medium-low and simmer for 1 hour, then stir in the

- Chopped basil leaves

Turn off the heat and set aside.

3. Fry the meatballs: In a cast-iron skillet set over medium-high heat, add

- 2 tablespoons extra-virgin olive oil

Heat the oil until it shimmers, about 2 minutes, then add the shaped meatballs (you may need to cook them in batches and in the remaining 2 tablespoons of olive oil depending upon the size of your pan) and cook until brown on all sides, 10 to 15 minutes total. Use the tongs to transfer the meatballs to the warm sauce. Once all of the meatballs are cooked, return the sauce to a simmer and cook until the meatballs are cooked through, about 10 minutes.

4. Make the pasta: Fill a large pot with water, add the salt and bring to a boil over high heat. Add the

- Spaghetti

Cook until al dente, 10 to 12 minutes, then drain the pasta into a colander, saving  $\frac{1}{4}$  cup of pasta water (to thin the sauce, if needed).

5. Divide the spaghetti into 4 bowls. Top each with a few meatballs and some sauce. Finish with the

- Grated Parmigiano-Reggiano cheese
- Roughly chopped fresh basil