

# MEATBALLS & SAUCE



## Tomato Sauce, NOT gravy!

- 2 tbsp olive oil
- 4 cloves garlic, smashed
- 6 baby onions, quartered
- ½ carrot, small dice
- ½ stalk celery, small dice
- 1 -2 sweet red pepper, small dice
- ¼ portobello cap, small dice
- S&P
- 1 cup grape tomatoes, quartered
- 4 sun dried tomatoes, diced
- 1 tbsp tomato paste
- 1 tsp dried oregano/basil/thyme
- 1 bay leaf
- 1 sprig thyme
- 2 tsp sugar in the raw
- ½ cup red wine
- 1 cup beef broth
- 1 qt San Marzano, hand crushed
- Water as needed
- Fresh basil leaves, torn
- Crushed red pepper flakes, optional

1. Heat 1 tbsp oil in heavy bottom pot. Add garlic, shallot, carrot, celery, shallot, pepper, mushroom, S&P, sweat on medium heat-low for 4-5 minutes.
2. Add dried and fresh tomatoes, sauté for 2 minutes more.
3. Add paste, dry herbs, bay and sugar, sauté for 1 minute more.
4. Deglaze with red wine, let reduce by half, then add broth and San Marzanos.
5. Bring to a boil, reduce to a simmer while preparing meatballs.
6. Stir often, DO NOT LET SCORCH. Add water if sauce is reducing too fast.
7. **Remove bay and thyme.** add browned meatballs, cook for another 10-15 minutes.
8. Adjust seasoning with S&P, finish with fresh basil. Eat over pasta.

## Meatballs!

- 2 oz plain breadcrumbs
- 3 oz heavy cream
- 1 whole egg
- 1 tbsp herb paste
- 1 # ground beef, 80/20
- ½ # ground pork/sausage
- 3 oz pecorino/parmesan, grated
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 tsp smoked paprika
- S&P

1. Combine breadcrumbs, eggs, cream and paste, let stand.
2. Combine rest of ingredients in another bowl.
3. Add panada to meat mixture, beat with spoon or hand mix to combine well.
4. Using a scooper or gloved wet hands form into equal sized balls.
5. Pan fry to brown, add to above sauce to finish cooking.

## Cooking Fresh Pasta

1. Working in batches, plunge fresh pasta into rapidly boiling salted water.
2. After 2-3 minutes, depending on shape, carefully removed from water, drain slightly.
3. Place in serving bowl, top with sauce, meatballs and shaved parmesan. **ENJOY!**

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