

Italian Sauce



Ingredients

- 2 (28 oz.) cans crushed tomatoes
- 2 (28 oz.) cans whole peeled Italian tomatoes (with liquid), crushed with your hands
- ¼ cup extra virgin olive oil
- 2 pounds pork ribs or neck bones with meat
- 1 large onion, minced
- 1 large shallot, minced
- 3 ribs celery, minced
- 1 green bell pepper, minced
- 4 cloves garlic, minced
- 1 carrot, peeled
- 1 teaspoon dried Thyme
- 1 teaspoon dried oregano
- 1 teaspoon black pepper
- 2 Bay leaves
- Salt
- 4 tablespoons sugar

Directions

1. Place a mesh sieve over a bowl. Add the tomatoes; force through to remove the seeds.
2. In a large pot, heat olive oil over medium. Add the pork ribs/necks; cook until browned, turning as needed about every 4 minutes. Transfer to a plate.
3. Add the onion, shallots, celery, and bell pepper; cook over medium, 5 minutes. Add garlic; stir 30 seconds.
4. Add the tomatoes, carrot, thyme, oregano, black pepper, bay leaves, sugar and salt to taste; return the ribs to the pot. Bring to a boil, then lower heat and simmer until meat is tender, 2-3 hours; remove bones and carrot.
5. Meanwhile, make meatballs (below)
6. Serve over choice of pasta with meatballs and grated cheese.

Makes approximately 4 quarts.

Italian Meatballs

In large bowl combine:

- 2 pounds ground beef
- 1 pound ground pork
- 2 eggs
- ¼ cup grated parmesan cheese
- ¼ cup whole milk
- ¾ cup bread crumbs
- 2 Tbsp. dried parsley flakes or ¼ cup minced fresh parsley leaves
- 1 tsp. onion powder
- 1 tsp. garlic powder
- ½ tsp. salt
- ½ tsp. black pepper

1. Line a rimmed baking pan with foil
2. Form mixture into approx. 40 (2-inch) balls.
3. Place balls on lined baking pan and bake at 400° for 20 min. turning over halfway through.
4. Serve with Italian sauce and pasta