

Spaghetti and Meatballs

2 slices White Sandwich Bread
½ cup Buttermilk
¾ pound ground Chuck
¼ pound ground Pork
¼ cup grated Parmesan Cheese
2 Tbsp minced Parsley
1 large Egg yolk
1 small Garlic clove, minced
¾ tsp Salt
ground Black Pepper

Vegetable Oil for pan-frying
2 Tbsp extra virgin Olive Oil
1 tsp minced Garlic
1 can (28 oz) crushed Tomatoes
1 Tbsp fresh minced Basil
Salt & Black Pepper
1 pound Spaghetti
grated Parmesan Cheese

Remove bread crusts and tear bread into small cubes. Combine bread and milk in a small bowl, mashing occasionally with a fork, until a smooth paste forms (about 10 minutes).

Mix all meatball ingredients (column one), including bread, in a mixing bowl. Form about fourteen 1½ inch meat balls from 3 Tbsp of mixture each. Take care not to compact the balls too much.

Bring 4 quarts of water to a boil for cooking the pasta. Heat ¼-inch vegetable oil over medium heat in large skillet. When edge of meatball dipped in oil sizzles, add meatballs in a single layer. Cook for about 10 minutes, turning, until well browned on all sides. Regulate heat as needed to keep oil sizzling, but not smoking. Place meat balls on paper towels to drain.

Discard oil from pan, leaving behind any browned bits. Add olive oil and garlic and sauté until garlic browns (about 30 seconds). Add tomatoes and bring to a boil, then simmer about 10 minutes until the sauce thickens. Stir in basil and salt and pepper to taste. Add meat balls and cook until warmed throughout. Keep warm over low heat.

Meanwhile, add 1 Tbsp of salt and pasta to boiling water. Cook, drain and return to pot. Ladle several large spoonfuls of sauce over spaghetti and toss until well coated. Serve pasta and meat balls in separate dishes.