Meatballs and Spaghetti Sauce

Description

From the Lucy McGregor/Serio Family Recipes

Also known by our family as the "**I Like This House Meatballs," -** Quote from Will Cooper, age 4. He was left at Mimi's house while his mom and dad went out of town. He was having a little separation anxiety until he sat down to dinner and tasted this pasta dish and exclaimed he did indeed "like this house!" In Mimi's opinion, these meatballs and sauce taste very much like that served at the old Brocato's Restaurant in Shreveport when she was a child.

Summary

Yield: 18
Source: Lucy Serio McGregor from Serio family recipes
Prep Time: 6 hours
Category: Pasta
Cuisine: Italian

Ingredients

- 1/2 stack saltine crackers
- 2 lbs ground chuck
- 4 eggs (beat in bowl)
- 1 1/2 cups Italian Bread Crumbs
- 1 cup parmesan cheese grated
- 1/2 onion - chopped
- 1 tbsp garlic - minced
- 2 tbsp olive oil
- 4 cans Hunts Original Tomato Sauce- 32 oz
- 3 cans tomato paste (small cans)
- 1/4 cup parmesan cheese grated
- 2 cups water (may need to add another cup)

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- 1 tbsp Italian seasoning
- 1 tsp pepper
- 1/2 cup fresh parsley chopped

Instructions

Meatballs: (First 5 ingredients only)

Soak 10 saltine crackers in water and then squeeze most of the water out. Add first five ingredients together in a large bowl and mix well with your hands. Divide into 18 large meatballs (approximently 1/4 cup each). Roll meatballs in your hand until firmly rounded. Place meatballs on a foil lined, sprayed cookie sheet (with sides) and bake at 350 degrees for 10-15 minutes until very slightly browned. You can cook with sauce to finish or freeze for cooking later. (Sauce and meatballs have to cook together for 4-6 hour**s)**

Sauce: (Remaining ingredients)

Sauté onions and garlic in olive oil in a very large pot (I use an 11 qt pot). Add all remaining ingredients except fresh parsley and mix well. Add cooked meatballs and cook slowly for 4-6 hours covered. Stir carefully occasionally to prevent meatballs from sticking to the bottom of the pot. Note - Recipe makes lots of extra sauce!