

spaghetti and meatballs

recipe: sauce by movita, meatballs adapted from Bon Appétit

for the sauce:

- . 2 tablespoons olive oil
- . 2 cups diced sweet yellow onion
- . 200 ml red wine
- . 4 cloves garlic, minced
- . 3 28 oz. cans diced tomatoes in juice
- . 3 tablespoons chopped basil
- . 2 tablespoons sugar
- . 1/4 cup parmesan cheese (grated)
- . 1 cup cream

Heat olive oil in large pot over medium low heat. Add onion and sauté for about 10 minutes. Add garlic and sauté for about 1 minute. Stir in the red wine. Add the tomatoes (and their juice), the sugar and the basil, and bring to a boil. Reduce heat to low and simmer for about 1 hour. Season with salt and pepper, and stir in the parmesan cheese and cream.

for the meatballs:

- . 2/3 cup breadcrumbs
- . 3 tablespoons milk
- . 1/3 cup parmesan cheese, grated
- . 1/4 cup onion, finely chopped
- . 3 tablespoons chopped basil
- . 1 large egg
- . 1 clove garlic, minced
- . 1/2 teaspoon salt
- . 1/4 teaspoon pepper
- . 1 pound sweet Italian sausages, casings removed

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Preheat oven to 350°F. Lightly oil a large rimmed baking sheet (I use olive oil). Mix breadcrumbs and milk in a large bowl and let stand 5 minutes. Mix in the parmesan cheese, onion, basil, egg, garlic, salt and pepper. Add the sausage and mix well. Form mixture into 1 1/4 inch sized meatballs. Place on the baking sheet, and bake until the meatballs are light brown and cooked through (about 30 minutes). Add the meatballs to sauce.

bring it together:

Once the meatballs have been cooked, add them to the sauce. Stir well. You could serve over pasta immediately or (and this is **way** better), allow the mixture to cool and place in refrigerator over night. Re-heat over low heat and serve over spaghetti or linguini.

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