

Perciatelli and Meatballs

serves 8

the Meatballs- *makes 50 1 1/4 inch meatballs*

1 1/2 pounds beef brisket (or 1 1/2 pounds ground beef)
1/2 pound pork shoulder (or 1/2 pound ground pork)
1 Tablespoon olive oil
1 medium onion, minced
2 cloves garlic, minced
2 teaspoons fennel seeds, toasted in a dry pan for 5 minutes or until fragrant
1 1/4 teaspoons salt
1/2 teaspoons pepper
1/2 cup white wine
1/2 cup bread crumbs
4 Tablespoons parsley, minced
1 egg
1/2 cup parmesan cheese, grated

Preheat oven to 350 degrees.

Cut beef and pork into chunks. Grind.

Heat olive oil in a pan over medium heat. Sauté onion until translucent, but not brown, approximately 5 minutes. Reduce heat to medium-low. Add garlic and cook for 2-3 minutes until fragrant. Add salt, pepper, fennel seeds, and bread crumbs. Stir to combine. Add white wine, scrape up any bits stuck to the pan. Stir until moisture is absorbed. Remove from heat and set aside to cool.

Combine ground meat, cooled onion mixture, and remaining ingredients in a large bowl. Mix with paddle attachment on standing mixture or your hands until the mixture is uniform and meat begins to stick to itself. Using a portion scoop, spoon, or your hands, portion and roll out the meatballs. It helps to have wet hands, so the meat will not stick. Place meatballs on a baking tray. Bake for 30 minutes, or until they brown and cook through.

If you are making the meatballs in advance, cool them, then place in a covered dish in the refrigerator until you are ready to make the sauce.

the Sauce

- 1 Tablespoon olive oil
- 1/2 onion, minced
- 1 carrot, peeled and minced
- 1 celery stalk, minced
- 2 cloves garlic, minced
- 1 28-ounce can tomato sauce
- 4 Tablespoons fresh basil, minced
- 1/4 cup dry white wine
- salt and pepper

Heat oil in a saucepan over medium heat. Add onion, carrot, and celery. Season with salt. Cook and stir until vegetables begin to soften, but not brown, 5-10 minutes. Reduce heat if necessary. Add garlic and cook for 2 minutes more, until fragrant. Add tomato sauce, basil, and wine. Season with salt and pepper. Bring to a simmer and cook for 30 minutes. Check for seasoning again. If you prefer a smooth sauce, puree sauce in a blender or with an immersion blender. Add meatballs and simmer for 30 additional minutes.

the Pasta

- 1 pound perciatelli (or spaghetti)

Cook pasta according to the package directions. Pour sauce and meatballs over hot pasta. Serve with parmesan cheese.