

Cooking with Culture

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Sunday Sauce

My Mom was born and raised in Sicily, Italy (came here at age 13) and we had this recipe almost once a week and now I make it for/with my kids.

Gravy

Ingredients

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| 1- ½-Pounds sausage (or about 8 links) | 20- Meatballs (see below for recipe) |
| 1- Large can of tomato puree | 2- Large cans of Italian whole tomatoes; crush in blender |
| Fresh basil (10-12 leaves) | 1- Teaspoon of sugar |
| 2- Garlic cloves finely chopped | 1- Teaspoon of salt |
| ¼- cup of olive oil | 4- oz. red wine |

In large pot, preferably stainless steel, heat oil until very hot or the meatballs will stick to the pot. Brown meatballs on all sides in oil and remove. Brown sausages then remove. Drain off some of the fat. Brown garlic and basil in the oil you have browned the meat in, add puree and tomatoes. Season the sauce with sugar, salt and wine. Add sausage. Stir occasionally and simmer on low to medium heat for about one and a half hours. Put a cover on the pot, leaving the lid open a little while it simmers. Do not cover completely. Add the meatballs to sauce and let simmer for another 30 minutes. Recipe can serve 10-15 people depending on whatever else you are preparing and how much pasta you make. Fresh Italian bread also is great for dipping.

Meatballs

Ingredients

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| Meatballs: | |
| 2- Pounds ground beef (chuck or round) | 2 1/2- tablespoons of Italian parsley chopped fine |
| 1- Cup of plain breadcrumbs | 1- Cup of grated Italian cheese- parmesan |
| About 1 cup of warm water | 3- Large cloves of finely chopped garlic |
| 2- Eggs | 1- Teaspoon salt |
| Oil for frying or brown at time of preparing sauce | |

In a bowl add breadcrumbs to beef and about one cup of warm water. If you do not add the water they will be hard. Add all remaining ingredients and mix very well with your hands. Form into small to medium sized balls (whatever you prefer). Fry them in very hot oil browning on all sides.

This is the first meal that I had made for my family