

# CLASSIC SPAGHETTI AND MEATBALLS

## R·STUART & C<sup>o</sup>



\* ADAPTED FROM BAREFOOT CONTESSA FAMILY STYLE

SERVES 6-8 · Wine Pairing Suggestions:  
Love, Oregon Pinot Noir and Big Fire Pinot Noir

### For the meatballs:

5 slices good quality white sandwich bread, crusts removed  
1 pound ground pork  
1 pound ground beef  
1 teaspoon dried oregano, or Italian seasoning  
2 tablespoons chopped Italian parsley leaves  
½ cup grated Parmesan cheese  
2 teaspoons kosher salt  
½ teaspoon ground pepper  
¼ teaspoon ground nutmeg  
1 extra large egg, beaten  
¾ cup warm water  
Vegetable oil  
Olive oil

### For the sauce:

2 tablespoons extra virgin olive oil  
2 cups chopped yellow onion  
4-5 cloves garlic, minced  
1 cup sturdy red wine  
2 28oz. cans diced tomatoes, preferably fire roasted  
2 tablespoons chopped Italian parsley leaves  
1 tablespoon dried oregano  
3 teaspoons kosher salt  
1 teaspoon ground black pepper  
1½ pounds spaghetti  
(cooked according to package directions)

Because really, what's not to love? Kids and adults alike swoon when you put a plate of this in front of them. While you can certainly take plenty of shortcuts in spaghetti and meatballs department, it doesn't take that much effort – just a little more time – to do it from scratch. And believe me it's worth it. This is one of those dishes where people tell me they can "taste the love".

1. Tear the bread slices into large chunks and put them in the bowl of a food processor. Pulse several times until you have fairly fine bread crumbs. Then place all the ingredients for the meatballs, except the oils, in a large bowl. Combine thoroughly but gently with your hands. Then form the meat mixture into 2-inch meatballs as gently as possible. You want the meatballs to hold together well, but don't squeeze them too hard or they will be tough and unpleasant.
2. Put a deep 12-inch skillet over medium heat on the stove. Once it's warm, pour equal amounts of the oils in to a depth of just ¼ inch. When the oil is very warm but not too hot, turn the temperature down a bit and carefully place the meatballs in the pan and brown them on all sides. This will have to be done in batches, don't crowd them or they won't brown properly. As they are browned, remove them to a sheet pan lined with paper towels and let them rest. When the meatballs are done, discard the leftover oil but leave any of the crusty brown bits that are left in the bottom of the pan.
3. For the sauce, heat the olive oil in the same pan. Add the onion and sauté over medium heat until translucent, about 5 – 8 minutes. Add the garlic and cook for 1 more minute. Add the wine and cook on high heat, using a metal spatula to scrape up all the brown bits in the bottom of the pan. There is so much good flavor here! Once almost all of the wine has evaporated, add the rest of the sauce ingredients and stir to incorporate.
4. Add all the meatballs back to the sauce, cover and simmer on lowest heat for 25 to 30 minutes. Serve hot over cooked spaghetti and pass the Parmesan cheese.

