

## **Dom's Mom's Meatballs (My Way)**

### **Barbara Savino**

2 lbs. chopped chuck  
1/2 lb. ground pork  
2 c Italian flavored bread crumbs 4 eggs  
1 c milk  
1 c fresh parsley chopped  
1/2 c grated Italian cheese  
4 cloves garlic finely chopped  
1 onion minced

Preheat oven to 350.

Place all ingredients in large bowl and mix thoroughly. Let stand 1/2 hour. Shape into medium size meatballs. .

After shaping the meatballs place them on a non-stick baking sheet (I spray pan with olive oil cooking spray). Bake meatballs in a preheated 350 degree oven for 1/2 hour.

Now this recipe makes between 18 and 24 meatballs depending on the size you make them- so-after they have cooled I usually put them in a Ziploc freezer bag and freeze until needed. When ready to eat them, defrost and then put into your simmering pasta sauce and let them cook in the sauce for about 15 minutes.

**Mangia!**

## **Sophia Loren's Marinara (My way)**

2 28-35 oz cans crushed tomatoes (Cento, Turrorosso, Sclafani, LaFede)  
2/3 c olive oil  
2 T minced Garlic  
1/4 c dried basil  
2T sugar  
salt and pepper to taste

Sauté garlic in oil until softened, add tomatoes and seasonings and stir well. Bring to boil stirring occasionally (especially the bottom of pot were tomatoes tend to stick) and lower heat and simmer for 20 minutes-Voila Sophia Loren- now, my way? I probably simmer for about 45 minutes-if adding meatballs bring to boil, lower heat and after 15 minutes add the meat.