



# Meatballs w/ Spaghetti



with Clare Gordon

**CAMPARI**



# MEATBALLS WITH SPAGHETTI

## INGREDIENTS

1/2 pound lean **ground beef**  
1/2 pound **ground pork**  
1 cup **crustless white bread**  
1/2 cup **milk**  
1 **egg**  
6 tbsp **grated parmesan**, plus extra for serving  
1/4 **onion**  
1 large clove **garlic**  
**olive oil**  
2 tsp **dried oregano**  
**salt and pepper**  
1/2 pound **dry spaghetti**

## FOR THE SPAGHETTI

Cook according to the instructions on the box.  
To serve, toss **pasta** with most of the **tomato sauce**.  
Place **meatballs** and remaining **sauce** on top.  
Garnish with more **grated parmesan**.

## RECIPE

In a **large bowl**, soak the **bread** in the **milk**. When soaked through, squeeze most of the **milk** out and discard, leaving the **bread** in the bowl. Add the **two eggs, oregano, cheese**, and season well with **salt and pepper**.

In a **frying pan** over **medium heat**, saute **onion** in **olive oil** until very soft, but not brown.

Add **garlic** and saute a little longer, stirring frequently. Add to the **bread mixture**.

Break up the **beef and pork** and add to the **bowl**. Mix well until uniform and blended.

Heat a heavy fry pan with the **olive oil** over **med. high heat**.

**Shape the meat** - dipping your hands in warm water - into **1 1/2" diameter balls**.

**Fry the balls** in the oil until well browned on each side, turning with **tongs** after each side is browned.

As the **balls** are finished browning, remove them from the **pan** and add them to **the sauce**.

When all of the **meatballs** are simmering in the **sauce**, simmer for about **20 minutes**.