

Tastemaker

BLOG

POPSY'S CHRISTMAS MEATBALLS

makes 24 two inch meatballs

INGREDIENTS:

For the meatballs:

- 1 lb ground pork
- 1 lb lean ground beef
- 1/2 cup Italian breadcrumbs
- 1 clove finely minced garlic
- 1 finely chopped handful of parsley, leaves
- 1 tsp Tony Chacheres seasoning
- 1 tsp dried oregano
- 1 tsp salt
- 1/2 tsp ground pepper
- 2 large eggs, whisked

For the sauce:

- 1 28 ounce can crushed tomatoes
- 1 15 ounce can crushed tomatoes
- 8 ounces cuoco macaroni seasoning
- 1 onion, diced finely
- 1 garlic clove, minced
- 1 tsp oregano
- 1 tbsp olive oil
- salt and pepper to taste
- 1 lb spaghetti

DIRECTIONS:

Preheat oven to 425 F.

For the meatballs, in a large mixing bowl, add the pork, beef, breadcrumbs, garlic, parsley, cajun seasoning, oregano, salt, pepper, and eggs. Use your hands to combine all the ingredients very well. Form into a large ball and then divide into four parts. From each part, roll out six meatballs onto a plate.

Cover two large baking sheets with parchment paper or drizzle with olive oil. Set aside. In a large nonstick pan over medium high heat, add a drizzle of olive oil. Add the meatballs and sear on a couple sides for one to two minutes on each side until a crust forms. There will be lots of red still, and that's how it should be. Don't over cook these in the pan, we just want a couple sides to have a crust. Remove the meatballs from the pan to the prepared baking sheets. Repeat with the remaining twelve meatballs. Place the meatballs in the oven and bake for about 30 minutes.

For the sauce: Meanwhile, in a large dutch oven or pot, over medium high heat, add a drizzle of olive oil. Add the onion and garlic, and saute for about 5 minutes or until onion is translucent. Add the oregano and stir, sauteeing for one minute more. Add all the crushed tomatoes with a little salt and pepper and bring to a boil. Add the macaroni seasoning and stir. Bring down to a simmer until the meatballs are ready. Add the meatballs to the sauce. Cook your pasta to package directions. Serve on spaghetti.