

A VERY SPECIAL ITALIAN MARINARA SAUCE

Source: Mary Altadonna

INGREDIENTS:

1 onion
3 garlic buttons (chopped fine)
(olive) oil
6 large cans tomato paste
4 C water
2 qt water
salt + pepper, to taste
3 TBS sugar
Sweet basil
1 pkg neck bones
1 pkg Italian sausage (puncture casings)
1 C breadcrumbs
3/4 C Parmesan cheese
2 lbs hamburger
4-6 eggs
Parsley, finely chopped
1 (24 oz) can tomato juice OR whole tomatoes

DIRECTIONS:

Brown 1 onion + 1 garlic button in (olive) oil. In large pot, off the burner, add 6 large cans tomato paste to the browned onion/garlic + about 4 C water to dissolve the paste - then add at least 2 qt water + salt and pepper to taste. Add at least 3 TBS sugar - sprinkle in some sweet basil. In oil, brown 1 pkg neck bones + 1 pkg Italian sausage (puncture casings) - add to pot - simmer 4 hours or more, adding water as needed.

Prepare 1 C breadcrumbs, 3/4 C Parmesan cheese, salt and pepper to taste + 2 garlic buttons (chopped fine) - add mixture to at least 2 lbs hamburger + 4-6 eggs + finely chopped parsley - make meat balls and lightly brown them in oil - add to sauce. When almost finished, add 1 24 oz can tomato juice OR whole tomatoes.

This makes a slightly sweet marinara to die for!