

## **MEATBALLS AND SAUCE**

**SOURCE:** Frank & Rosalia Altadonna

### **INGREDIENTS:**

2 lbs hamburger  
1/2 tsp basil  
1 1/4 C breadcrumbs  
1 tsp garlic powder  
3/4 – 1 C Parmesan cheese  
1 tsp salt  
2 eggs  
1 tsp pepper  
1/4 C minced onion  
1 1/2 TBS parsley  
1/4 tsp oregano

### **SAUCE:**

1 CAN (16 oz) tomato sauce  
1/4 C oil  
1 small can tomato paste  
Water (about 4-5 C)  
1/2 tsp basil  
2 cloves garlic, minced  
1 tsp oregano  
1/2 small onion, chopped  
1-2 TBS sugar  
Dash salt

### **DIRECTIONS:**

Mix together all ingredients – if mixture seems dry, add a little water. Roll into balls and place on baking sheet – bake in 350° F oven for 12 minutes or till browned (Frank always fried meatballs in a skillet with oil till browned) – place meatballs into sauce and cook.

**SAUCE:** Brown onion in oil – add garlic – add rest of ingredients - cook about 1 hour till sauce begins to thicken – add meatballs and cook another 1/2 hour.