

Spaghetti and Meatballs



Slow cooked sauce and meatballs means maximum flavor!

Sauce:

- 1 onion, finely chopped
- 2 (28-ounce) cans good-quality crushed tomatoes
- 2 cloves garlic, minced
- 6 leaves fresh basil, chopped
- ½ tsp. oregano
- 1 tsp. salt
- ½ tsp. pepper

Meatballs:

- 1 ½ pounds lean ground beef
- ½ pound ground pork or Italian sausage
- 2 eggs
- ¾ cup freshly grated Parmesan or Romano cheese
- 2 Tbsp. chopped parsley
- 2 cloves garlic, minced
- 1 cup panko breadcrumbs
- ½ tsp. salt
- 1 tsp. pepper

1 pound spaghetti, cooked al dente.

Directions:

Combine sauce ingredients in slow cooker. In a separate bowl gently combine meatball ingredients. Pat into 18-20 golf ball-sized meatballs. Add to crockpot, making sure to cover all meatballs with some sauce. Cover and cook until meatballs are done, about 4 hours on high or 8 hours on low. Remove meatballs and skim any fat from sauce, if needed. Spoon over cooked pasta. Makes about 6-8 servings.