

A Sutherland Belle

Nora's Christmas Eve Spaghetti and Meatballs

INGREDIENTS

- 1 (28-ounce) can crushed tomatoes
- 1 (15-ounce) can diced tomatoes
- 1 (15-ounce) can tomato sauce
- 1 cup beef stock
- 1/2 medium sweet onion, diced
- 3 cloves garlic, minced
- 2 teaspoons granulated sugar
- Kosher salt and freshly ground black pepper, to taste
- Zest of 1 lemon

For the meatballs

- 1-pound lean ground beef
- 1-pound ground Italian sausage
- 1/2 cup Panko
- 1/4 cup whole milk
- 1 large egg, lightly beaten
- 3 tablespoons freshly grated Parmesan
- 3 tablespoons chopped fresh parsley leaves
- 3 cloves garlic, minced
- Kosher salt and freshly ground black pepper, to taste
- 1 1/2 tablespoons olive oil

INSTRUCTIONS

1. Combine ground beef, sausage, Panko, milk, egg, Parmesan, parsley, and garlic; season with salt and pepper to taste. Using clean hands, mix until well combined. Roll the mixture into 3/4-to-1-inch meatballs, forming about 15-20 meatballs.
2. Bake in a preheated 375F oven for 25-30 min (turning 1/2 way) until browned.
3. Place crushed tomatoes, diced tomatoes, tomato sauce, beef stock, onion, garlic, salt, pepper, and sugar into a large pot. Simmer for 30 minutes for optimal flavor. Stir in meatballs and lemon zest until well combined; season with salt and pepper to taste.
4. Cover and cook on low heat for 10 minutes.
5. Cook pasta according to package directions, 8-9 minutes.
6. Add 1 cup of sauce to the drained pasta. Plate and top with meatballs and sauce. Garnish with fresh parsley and grated Parmesan cheese.
7. Serve immediately.

Note: This recipe can also be made in a slow cooker. Heat 1 ½ tablespoons of olive oil in a large skillet over medium-high heat. Add meatballs in batches, and cook until all sides are browned about 2-3 minutes. Transfer to a paper towel-lined plate; set aside. Place crushed tomatoes, diced tomatoes, tomato sauce, beef stock, onion, garlic, and sugar into a 6-quart slow cooker. Stir in meatballs until well combined; season with salt and pepper to taste. Cover and cook on low heat for 7-8 hours or high heat for 3-4 hours. Add lemon zest right before serving. Combine 1 cup sauce over cooked pasta. Plate per directions above.