



Prisco's Italian Spaghetti

Sauce

Prepare sauce which is enough for 1-1 ½ lbs. of pasta

Brown: 1 lb. Prisco's Homemade link Italian sausage, cut into 6 pieces

Add: ¼ cup chopped onion and 3 cloves garlic

Add: 1 – 15 oz. can tomatoes or 1 – 15 oz. can tomato puree

Add: 2 – 6 oz. cans tomato paste
1 ½ quarts water

1 tbsp. chopped parsley

½ tsp. basil

1 tsp. salt

¼ tsp. black pepper

Pinch of oregano to suit your taste

Bring to a boil then simmer slowly

Meatballs

Now prepare the meatballs. Mix thoroughly and shape into balls:

¾ lb. ground chuck or ground steak

¾ lb. bulk Italian sausage

1 ½ cup bread crumbs

2 tbsp. Imported grated Romano cheese

1 tsp. salt

¼ tsp. black pepper

2 beaten eggs

Chopped parsley & chopped garlic to suit your taste

½ tsp. crushed basil

Pinch of oregano

This will serve 6.

Brown the meatballs lightly in oil and add to the simmering sauce. Simmer the sauce for about 2 hours or until it is as thick as you prefer it. Stir occasionally. Serve over any style pasta that has been cooked tender, but not too soft and mushy. Sprinkle each serving with grated Romano or Parmesan cheese. We prefer the Imported Romano.

½ lb. chunk of pork may be added to the sauce for additional flavor. Adjust the seasoning to suit your taste.

Your family will love this served with Italian garlic bread. A big, green salad and Prisco's Homemade Olive Salad would be delicious. Try real spumoni and an assortment of Italian cookies for dessert.

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