



Kevin's Famous Sauce and Meatballs

PREP: 60 min

INGREDIENT LIST:

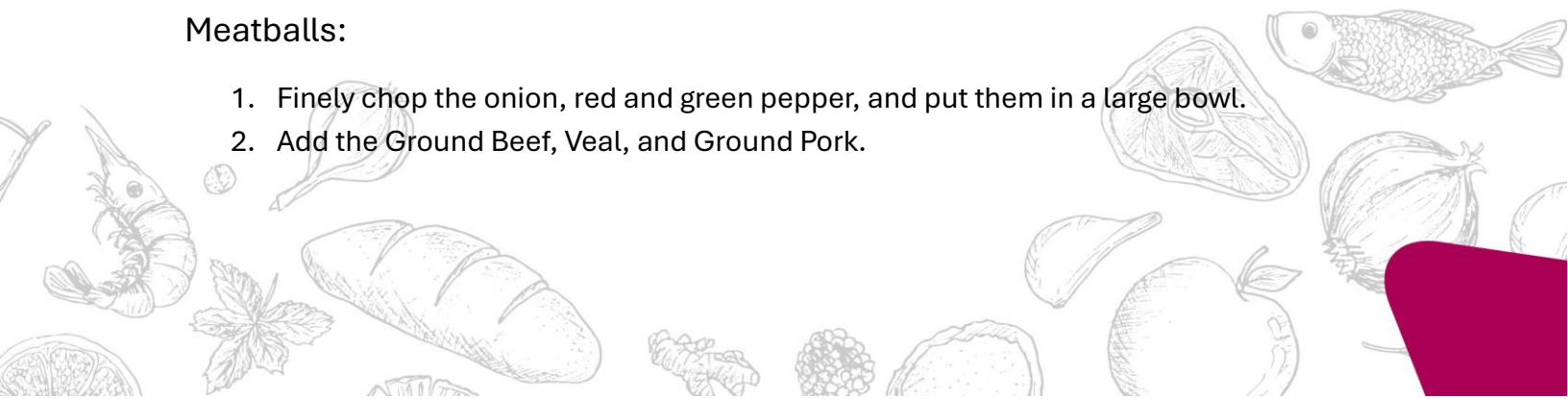
- 3 large cans Hunts Tomato Sauce
- 1 small can Hunts Tomato Paste
- ½ bottle red wine
- Oregano
- Basil
- Onion
- 1 lb lean ground beef
- ¼ lb ground pork
- ¼ lb ground veal
- Red pepper
- Green pepper
- Onion
- 1 egg
- Italian breadcrumbs

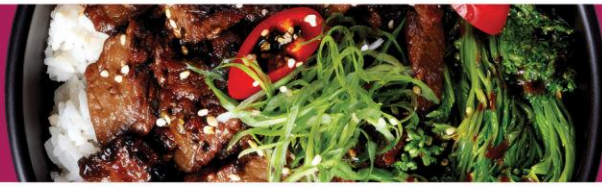
RECIPE INSTRUCTIONS:

1. Put the Tomato Sauce into a Large Sauce pan and mix in the can of paste.
2. Add oil to a sauté pan over medium-high heat and sauté the onion. Once softened and translucent, add the onion to the Sauce.
3. Add ½ bottle of red wine.
4. Add dried herbs so they cover the top of the sauce completely, then stir them into the sauce.
5. To add hot spice to the sauce, sprinkle hot red pepper flakes.
6. Set the stove to high, bring the sauce to a boil, and reduce to a simmer.

Meatballs:

1. Finely chop the onion, red and green pepper, and put them in a large bowl.
2. Add the Ground Beef, Veal, and Ground Pork.





3. Add 1 Egg, salt, pepper, and Progresso Italian Breadcrumbs, and mix and knead until all ingredients are thoroughly mixed.
4. Roll out meatballs and put them into a frying pan to brown on the outside.
5. Fry and brown 6 sweet and 6 hot Italian sausages.
6. Once entirely brown, put into the simmering sauce.
7. Lower the heat to low and let the Sauce simmer. It should not be cooking for more than 30 minutes.

