

Spaghetti and Meatballs

Recipe By *Danielle Renov*



Cooking and Prep:  2 h

Serves:  10

Contains:   

Preference: Meat

Watch Danielle create her Italian masterpiece [here!](#)

Difficulty: Easy

Source: Kosher.com

Exclusive

Cuisines: Italian

Ingredients (17)

Meatballs

- 1 pound ground veal
- 2 pounds ground beef
- 2 and 1/2 teaspoons salt
- 2 teaspoons coarse black pepper
- 3/4 cup [Chef Jeff Panko Crumbs](#)
- 8 cloves garlic, minced

1 cup parsley, finely chopped

1 egg, lightly beaten

Sauce

2 tablespoons accumulated fat from meatball sheet pan

1 onion, finely diced

2 cloves garlic

1/2 teaspoon salt, divided

1/4 teaspoon pepper

3/4 cup **Alfasi Cabernet Sauvignon** or other dry red wine

2 (15-ounce) cans **Gefen Tomato Sauce**

2 bay leaves

Spaghetti

1 (16-ounce) bag **Gefen Angel Hair Spaghetti**, prepared according to package instructions

Start Cooking

Prepare the Meatballs

1. Preheat oven to 400 degrees Fahrenheit (200 degrees Celsius).
2. In a bowl combine veal, beef, garlic, parsley, salt, pepper and egg. Mix until well combined, being sure not to over-mix so that the meat doesn't get tough.
3. Grease two sheet pans. Form golf size balls and place on baking sheets (between 75-80 meatballs). Bake for 45 minutes

Prepare the Sauce

- 1.

Heat a large pot over medium-high heat. Add the accumulated fat, diced onion, garlic, one-fourth teaspoon salt and pepper and cook for six to eight minutes, stirring often until onions are lightly golden.

2. Add wine to pot and, using a wooden spoon, scrape up any of the bits from the bottom of the pan. Cook for two to three minutes until wine has reduced by half.
3. Pour both cans of tomato sauce into pot. Refill one can with water and add to the pot. Add bay leaves and one-fourth teaspoon salt.
4. Once mixture comes to a boil, gently add crispy meatballs, reduce heat to low and allow to simmer for at least 30 minutes or up to an hour.

To Serve

1. Serve hot over angel hair spaghetti and enjoy.