

THE GENTLEMAN'S SPAGHEEETI & MEATBALLS

What you need:

- 2 tbsp olive oil
- 2 lb boneless pork shoulder
- 1 28 oz can crushed tomatoes
- 1 28 oz can tomato puree
- 1 6 oz can tomato paste
- 5 or 6 basil leaves
- 8-10 cloves garlic
- 1 cup beef stock
- 1 tbsp kosher salt
- 2 tbsp sugar
- 1 bay leaf
- 1 tbsp white pepper

Heat the olive oil in a dutch oven. While it is heating up, cut pork shoulder in an approximate half. Sprinkle a little salt and pepper on both sides of one of the halves; the other half will be cubed for later and set aside. Put the seasoned pork shoulder in the oil and achieve a sear on both sides.

Smash your garlic cloves with a pastry scraper or a chef's knife. There's no need to mince it further unless you are REALLY averse to a piece of garlic in the sauce. This is going to cook forever and most of it will likely break up. Toss in the bay leaf, too. Allow the oil to kind of coat the garlic and bay leaf; keep things moving. Bruise or tear the basil leaves and throw them in. Immediately add the tomato products and stock. If there's a lot of tomato mess still in the cans, add a

little hot water to the can, swirl it a bit, and pour it in. A little water isn't going to hurt anything. Add salt, sugar, and pepper. Bring the mixture to a simmer. Keep it at a nice baby simmer for at least 6 hours. 8 is better. 10 is magic. If it starts looking thick, add a little water. You will very likely have to do this a couple of times.

What you need for the meatballs:

- 1 lb cubed sirloin*
- 1 lb cubed pork shoulder (the other half of the one you used to make the sauce)*
- 5 garlic cloves*
- Leaves of about 5 sprigs fresh oregano*
- Leaves of about 5 sprigs fresh flat leaf parsley*
- 1 cup of breadcrumbs
- 1 cup of ricotta cheese
- 2 eggs
- 1/4 cup Worcestershire sauce
- 1 tbsp kosher salt
- 1 tbsp white pepper
- 1 tbsp ground Italian seasoning
- 1 tbsp onion powder
- 1 tbsp garlic powder

**If you aren't grinding your own meat, 1 lb ground round, 1 lb ground pork, 5 minced garlic cloves, 1/4 cup minced fresh oregano, 1/4 cup minced fresh parsley*

Fire up your meat grinder! Alternate beef, pork, garlic, oregano and parsley. The grinder will bring the ingredients together.

Once the meat is ground, gently add breadcrumbs, Worcestershire sauce, eggs, salt, pepper, Italian seasoning, onion powder and garlic powder. Don't over mix. Gently fold

in ricotta. Don't over mix.

Using a spoon or ice cream scoop (for perfect portions), form meatballs careful not to squish them too much. You want the lightness to remain intact. Line them up on a piece of pan release sprayed foil on a sheet pan. Bake in a 400 degree oven for 25 minutes. Check them. They might need 5 more minutes depending on size – BUT DO NOT OVERCOOK THEM.

In the final hour of the sauce simmering, add the meatballs to the pot. Try to avoid stirring too much and disturbing them. Allow the sauce to rest for about a half hour before you serve it, and be sure you taste it for salt. Differing brands of stock have different levels of sodium. You'll probably be in good shape, but taste it.

While the sauce rests, cook your pasta. I chose a thin linguine. Don't overcook it. When you turn it into the colander to drain, dress the pasta with a drizzle of olive oil. I like to micro plane a piece of garlic and toss fresh chopped basil, oregano and parsley in the pasta. It really gives it a pop. I know this is untraditional, but it's delicious.

Plate as you like. If you like to toss your pasta with sauce, do it. I like to put the pasta in a bowl and then put the sauce and balls on top with more herbs and fresh grated parmeggiano. Do it the way you like. You're the one who has to eat it!