

Casa Carbone's Meatballs & Marinara sauce

The recipe for Casa Carbone's marinara sauce first appeared as a Specialty of the House in October 2010. The owners share the sauce recipe again, along with the meatballs to go with it.

Meatballs

2 pounds of ground chuck

2 cups fresh bread crumbs

1/2 cup grated Pecorino Romano

2 tablespoons fresh chopped Italian parsley

1 small onion, grated

1 heaping teaspoon fresh minced garlic

1 teaspoon Kosher salt

1/2 teaspoon coarsely ground black pepper

1/3 cup marinara sauce (see below)

2 eggs, beaten

Preheat oven to 400 degrees. Spray a baking dish with olive oil. Hand mix all ingredients in a large bowl. Do not over mix. Roll into 2-inch balls and place in the baking dish. Bake for 20 to 25 minutes.

Marinara sauce

64 ounces canned Italian plum tomatoes

1/2 cup extra virgin olive oil

6 cloves fresh garlic, chopped

2 teaspoon sea salt (or less, to taste)

1/2 teaspoon coarsely ground black pepper

4 large leaves fresh basil, minced

1 teaspoon chopped fresh Italian parsley

Pinch of chopped fresh oregano (optional)

Strain the tomatoes, reserving the liquid separately. Remove and discard seeds. Pulse tomatoes in a food processor until chopped to a medium-coarse texture. Work in batches if necessary.

Heat olive oil in a large pot over medium heat. Add garlic and sauté until fragrant and lightly brown, about 2 minutes.

Add tomatoes and about half of the tomato liquid. Bring to a simmer and cook for about 10 minutes. Season to taste with salt. Stir in pepper, basil, parsley and, if desired, oregano. Simmer for 10 minutes more. Do not overcook.

Yield: About 4 cups of sauce, enough for 1 pound of pasta, or 4-6 servings