

Community Cookbook

Meat balls in tomatoe sauce

Submitted by California History Room at Madera Library

This recipe is included in the Carmella LaMattina Rago scrapbook which is located in the California History Room at the Madera County Library.

Ingredients:

Mix the following together:

3/4 lb. of ground beef
1/4 lb. of ground pork
3 Tablespoons of parsley
2 cloves of Garlic (chopped)
1 small Onion (chopped)
1 sprig of fresh Thyme
1 sprig of fresh Rosemary
2 cups of soft bread crumbs
4 eggs
2 Tablespoons of grated cheese (Italian)
Salt and Pepper
1 or 2 cans of Tomatoe Sauce
1/2 can of Tomatoe Paste

Directions:

1. Make meat balls and brown in fry pan.
2. Add tomato sauce, tomato paste and enough water to cover meatballs.
3. Cook until sauce is thickened.

