

Spaghetti and Meatballs

Ingredients:

1 1/2 lb. ground beef
1 1/2 c. bread crumbs
1 lg. egg
Salt
Pepper
2 tbsp. olive oil
1 med. size onion, chopped
1 garlic clove, minced
1 (28 oz.) can tomatoes in tomato puree or tomato sauce
1 (6 oz.) can tomato paste
2 tsp. sugar
1 tsp. dried Italian seasoning
1 (16 oz.) pkg. spaghetti
Parmesan cheese

Preparation:

1. In large bowl, mix ground beef, bread crumbs, egg, 1 teaspoon salt, 1/4 teaspoon pepper and 1/4 cup water. Shape into meatballs. Cook meatballs in olive oil until browned on all sides.
2. Cook onion and garlic in meat drippings until very tender over medium heat. Add tomatoes in puree, tomato paste, sugar, basil, 1 teaspoon salt, 1/4 teaspoon pepper and 1/4 cup water. Stirring to break up tomatoes. Add meatballs; over high heat, heat to boiling. Reduce heat to low; cover and simmer for 30 minutes, turning meatballs occasionally.
3. Cook spaghetti according to package directions.
4. Serve spaghetti with sauce and meatballs. Sprinkle with parmesan cheese.