

# Angeline

BY MICHAEL SYMON

## Ricotta Meatballs

Makes 25 Meatballs (1 1/2 oz. each)

### Ingredients

Olive oil  
Kosher salt and freshly ground black pepper  
1/2 c minced onion  
2 cloves garlic, minced  
1/2 lb. ground beef  
1/2 lb. ground pork  
1/2 lb. ground veal  
1 c whole milk ricotta cheese  
1/2 c finely grated parmesan cheese  
1/2 c panko breadcrumbs  
1 large egg, beaten  
1/2 c finely chopped parsley  
1/2 tsp. freshly grated nutmeg

Basil for serving  
Pecorino for serving

### Directions

Heat a sauté pan over medium heat and add olive oil. Add the onions and garlic with a pinch of salt and cook until softened and translucent, 5 minutes. Remove from the heat to cool slightly. In a mixing bowl combine the remaining ingredients. Season well with salt and freshly ground black pepper then add the cooled onions and garlic. Mix until thoroughly combined. Scoop in to 1 1/2 oz. meatballs. Place a saute pan over medium heat and add a film of olive oil. Add a layer of meatballs, leaving spacing in between and deeply brown on all sides. You may need to do this in batches. When all of the meatballs have been browned add them to a pot of simmering Pomodoro to finish cooking, about 20 minutes. Serve with torn basil and freshly grated pecorino.

## Pomodoro Sauce

### Ingredients

1/4 c Olive oil  
1 small onion (1c), finely diced  
2 cloves garlic, minced  
1/4 tsp. chili flakes  
Small bundle fresh oregano  
Small bundle fresh thyme  
2, 15oz. cans whole peeled tomatoes, crushed with your hands  
Basil, to garnish

### Directions

Place a saucepot over medium heat and add 1/4 c olive oil. Add the onions and garlic and a large pinch of salt. Cook, stirring occasionally until the vegetables soften, 8-10 minutes. Stir in the chili flakes and tomatoes and season with salt and pepper. Tie the oregano and thyme together with a piece of butchers twine then add it to the sauce. Bring to a simmer and cook over medium low heat for 30 minutes. After 30 minutes, remove the herb bundle and puree on low to preserve the red color. Stir in some torn or chopped basil then set aside to keep warm.

## **Mom's Meatballs in Pomodoro**

Serves 8

### **Kitchen Equipment Required**

2 burners, large mixing bowl, bench scraper, saute pan, cutting board, chef's knife, rubber spatula, spoon or scoop, large sauce pot, half sheet tray, serving plate or platter.

### **Technique Tip**

Keep a small bowl of olive oil nearby for your hands while forming the meatballs

### **Swap Option**

You can use all ground beef for this recipe.

### **Preparation**

Step 1 Add meatball ingredients to a bowl of ground meat and ricotta, mix. Scoop and form meatballs then add to a pan with meatballs already browning.

Step 2 After the meatballs have browned on all sides, remove them to a pot of simmering Pomodoro to finish cooking. Move to swap of pot of Pomodoro and finished meatballs

Step 3 Serve meatballs and sauce over creamy polenta-garnish with parm. or pecorino, torn basil and finishing olive oil.