



## PAESANO SPAGHETTI AND MEATBALLS

- 1 Pound Hamburger
- 1 Pound Ground Italian Sausage
- 2 Eggs, Beaten
- 3 Slices Sandwich Bread, Diced
- ½ Cup Milk
- ¾ Cup Chopped Onion
- 1 Clove Garlic, Minced
- 1/3 Cup Chopped Bell Pepper
- ½ Cup Beef Bouillon
- 1 Grated Lemon Rind
- 1/8 Teaspoon Nutmeg
- 1/8 Teaspoon Cloves
- 1 Teaspoon Salt
- 1 Teaspoon Black Pepper

### SAUCE

- 1 Clove Garlic
- ¼ Cup Red Wine
- 1 Teaspoon Salt
- 1 Teaspoon Pepper
- 3 ½ Cups Diced Tomatoes
- 6 Ounces Tomato Paste
- 1 Teaspoon Basil
- 1 Teaspoon Oregano

## DIRECTIONS

1. Mix all ingredients well, cover and chill for 1 hour.
2. Form into balls approximately 2 inches in diameter.
3. Place in a roasting pan with 2 tablespoons olive oil and 3 bay leaves.
4. Bake at 450 degrees for 15 to 20 minutes.
5. Brush with olive oil and bake an addition 15 minutes.
6. For Sauce – sauté garlic for one minute.
7. Add all remaining ingredients.
8. Simmer for 1 hour or until sauce is thick and bubbly.
9. Add meatballs to sauce and cook an additional 15 to 20 minutes.
10. Serve over pasta.