

Simple Italian Meatballs

Beef Meatballs:

1 LB. GROUND CHUCK

1 RAW EGG

1 CUP CRUSHED CROUTONS

1/2 TSP. DALE SEASONING

1/2 MED. ONION CHOPPED FINE

1 TSP. FRESH ITALIAN PARSLEY (OPTIONAL)

1 TSP. FRESH BASIL (OPTIONAL)

1/2 TSP. ITALIAN SAUSAGE SEASONING

1 TBSP. ITALIAN SEASONING

Mix all ingredients together and form into small meatballs about 1" in diameter. Roll well and brown all sides in skillet. Take out and discard grease.

Pasta Sauce:

28 OZ. CAN CRUSHED TOMATOES

1 TSP. SUGAR

1/2 TSP. EACH SALT AND BLACK PEPPER

3 ITALIAN TOMATOES CHOPPED

1/2 MEDIUM ONION CHOPPED

2 CLOVES PRESSED GARLIC

Mix above ingredients in saucepan (except garlic) and simmer for 10-15 min. Stir occasionally. Add pressed garlic, and meatballs. Serve over pasta with shredded mozzarella cheese.

Enjoy. This pasta can be used as a basic tomato pasta sauce for non-meat dishes as well.

You can omit Italian sausage seasoning and use 1/2 of Italian sausage and 1/2 lb. of ground beef.