



SUNDAY SAUCE

Serves 8-10

INGREDIENTS

For the Meatballs

1 cup panko
¾ cup (180ml) milk
2 cloves garlic, grated
2½ teaspoons kosher salt
½ cup ricotta
2 large eggs
1 lb ground veal
1 lb ground pork
½ cup grated Parmigiano-Reggiano cheese
6 sprigs parsley, finely chopped
2 tablespoons fresh basil, chopped

For the Sauce

2 tablespoons extra-virgin olive oil
Kosher salt
2 lb beef short ribs
8 oz hot Italian sausage
8 oz sweet Italian sausage
4 (24-oz) jars **Martone Street Campagna Sauce**
1 teaspoon crushed red pepper

To Finish

Fresh basil, chopped
Grated Parmigiano-Reggiano cheese



INSTRUCTIONS

For the Meatballs

In a medium bowl, combine the panko, milk, and grated garlic to make a panade. Let it soak 5–10 minutes until fully absorbed. Mix in the salt. Add the ricotta and eggs and combine until smooth.

Place the veal and pork in a large bowl. Add the panade mixture, Parmesan, parsley, and basil. Fold ingredients together just until combined — avoid overmixing to keep the meatballs tender.

Cover and refrigerate the mixture for about 2 hours. Once chilled, gently roll into 2-inch meatballs.

For the Sauce

Heat the olive oil in a large braising pot over medium-high heat. Season the short ribs with salt and brown them in the pot along with the sausages, about 8 minutes, until evenly seared. Work in batches if needed to avoid overcrowding. Remove meats and set aside.

Add 3 tablespoons of olive oil to the same pot. Sear the meatballs 1–2 minutes per side, just until lightly browned. Avoid crowding the pan. Remove and set aside.

Add the jars of tomato sauce and crushed red pepper to the pot. Nestle in the short ribs, sausages, and meatballs. Cover and simmer over low heat for about 2½ hours, stirring occasionally so the meat does not stick or burn.

Just before serving, stir in chopped basil and adjust seasoning with salt as needed. Serve with pasta and sprinkle with grated Parmigiano-Reggiano cheese.

MARTONE

STREET

