

Baby Bear's Recipe

Ingredients:

Meatballs: 1/2 Yellow Onion

4 Garlic Cloves

3 tbsp. Olive Oil

1lb. Ground Beef

1/2 c. Bread Crumbs

1/2 c. Grated Parmesan

2 Large Eggs

1 tsp. Basil

1. 1/2 tsp. Salt

Sauce:

28 oz. Diced Tomatoes

15 oz. Tomato Sauce

1 Medium Yellow Onion

4 Garlic Cloves

1 tbsp. Basil

1/2 tsp. Salt

1/2 tsp. Black Pepper

3 tbsp. Olive Oil

1/2 c. Parsley chopped finely

1/2 c. Grated Parmesan



Serves 4-6



Directions:

Meatballs 400°F

Cook Onions and Garlic in 2 tbsp. Olive Oil on medium heat until soft.

In a large bowl mix Onion/Garlic mixture and all other ingredients.

Roll 2 inch meatballs by hand.

Heat Olive Oil in a medium-high skillet.

Brown meatballs.

Place on a baking sheet, and bake for 15 minutes.

Sauce:

Cook Onions/Garlic in oil until soft.

Stir in Tomatoes and save juice until the end.

Simmer and stir occasionally for 10 minutes.

Add Salt, Pepper, Basil and liquid from Tomatoes, and simmer for 5 minutes.

Add Parsley and Cheese as garnish.

