

**Oak Planked Spaghetti on Meatball**

**Tomato sauce**

2 C. diced tomato

2 T. olive oil

2 T. fine chopped onion

1 T. fine chopped garlic

½ C. chicken broth

½ C. white wine

2 T. tomato paste

1 tsp. black pepper

1 T. sugar

1 tsp. salt

1. Sauté the onions and garlic in the olive oil until soft.
2. Add the wine and chicken stock and reduce by half.
3. Add the remaining ingredients and simmer for ten minutes.
4. Poach spaghetti until just cooked.
5. Toss 3 oz. in a little olive oil and 2 oz. of the sauce.

**For the Meatballs**

2 T. olive oil

2 C. onion chopped medium

2 C. carrots diced medium

1 C. celery diced medium

2 T. chopped garlic

1 T. chopped rosemary

1 tsp. chopped thyme

1 lb. ground beef

½ lb. ground pork breakfast sausage

½ lb. ground pork Italian sausage

2 C. panko breadcrumbs

½ C. mayonnaise

¼ C. ketchup

2 T. hot sauce

2 T. liquid beef base

1 tsp. chopped fresh oregano

1 tsp. chopped fresh basil

1. Fry the onions, carrot and celery until golden brown in the olive oil.
2. Add the garlic and cook five more minutes.
3. Chill the vegetable mixture.
4. Mix the meats with the mayonnaise, ketchup, hot sauce, beef base, breadcrumbs and seasonings until fully incorporated and soft.
5. Mix in the cold vegetable mixture.
6. Form into 2 oz. meatballs and chill.
7. Place 6 meatballs onto an oak plank and grill under cover for 7 minutes on a hot grill until smoked and fully cooked.
8. Place the sauced spaghetti onto the center of the meatballs and serve immediately.

