

Spaghetti and Meatballs

Oliver's favorite birthday dinner

Serves a lot of people



Ingredients Meatballs:

8 slices of bacon	1 lb. of 90% lean ground beef
1 lb of spicy Italian sausage	½ an onion
8 cloves of garlic	1 cored jalapenos
1 Tbs dried basil	1 Tbs dried oregano
1 Tbs dried Parsley	1 Tbs dried thyme
1 Tsp Cayenne pepper	1 Tsp Paprika
1 Tsp Fennel	1 Tbs Worcestershire sauces
1 Tbs liquid smoke panko	2 cups of bread crumbs or panko
2 eggs beaten cheese	1 cup of shredded parmesan cheese

Ingredients Sauce:

2 Cans of 28 oz. diced tomatoes	1 tsp. dried rosemary
2 cans of 28 oz tomato sauce	1 tsp. marjoram
1 can of tomato paste	1 tsp. garlic powder
2 tbs. sugar	1 tsp. red chili flakes
2 tbs. dried basil	1 tsp salt
2 tbs. dried oregano	Pepper to taste
2 tbs. dried parsley	

Cook the bacon to your crispy preference

Sautee garlic, cored jalapenos, and onion in rendered bacon grease until lightly browned

Mix all meatball ingredients in a bowl. Create 1 ½" sized meatballs and put-on baking sheet. Cook meatballs at 350 degrees five minutes each side, rotate until meatballs are thoroughly cooked. Typically, 20 minutes.

Put all the sauce ingredients in a large pot and simmer in pot on low for as long as possible