

Spaghetti with Carmine's Meatballs

Serves 6 to 8

Every restaurant has its signature dish, and this lovely affair is ours. Subtly spiced meatballs are the very definition of comfort food, and perfectly cooked spaghetti is the best friend any meatballs could ask for. We make our meatballs from a combination of fresh ground chuck (not prepackaged meat) with a portion of veal. This adds just a bit of sweetness to the mix and, along with the other ingredients, makes the flavor a little more complex than the average meatball.

- 1½ cups Bread Crumbs
- 2½ cups chicken stock
- 1½ tablespoons chopped garlic
- 2 large eggs, beaten
- 4 tablespoons chopped fresh flat-leaf parsley
- 4 tablespoons chopped fresh basil
- 1 tablespoon kosher salt
- ½ teaspoon freshly ground black pepper
- ½ pound ground veal
- 1½ pounds fresh ground beef chuck (80 percent lean)
- 1 ¼ cups grated Romano cheese
- 10 cups Carmine's Marinara Sauce
- 2 pounds spaghetti, cooked dente

1. Preheat the oven to 450°F.
2. In a large bowl, combine the bread crumbs, 1 cup of the chicken stock, the garlic, eggs, 3 tablespoons of the parsley, 2 tablespoons of the basil, the salt, and pepper. Add the veal, beef, and 1 cup of the grated cheese. Using your hands, mix well, but do not overwork the mixture. Refrigerate for 1 hour to allow the mixture to set up.
3. Lightly oil a high-sided sheet pan with olive oil. Using a large ice cream scoop, scoop out rounded balls of the meat mixture. Arrange them on the sheet pan, spacing the balls evenly apart, until you've used up the mixture; there should be about 12 balls.
4. Coat your hands with a little bit of olive oil and tightly pack each ball while rolling it round to maintain a uniform shape.
5. Pour the remaining 1½ cups of chicken stock into the sheet pan around the meatballs. Bake for 15 to 20 minutes, or until the meatballs are browned and cooked through. Remove and let cool.
6. When you're ready to serve, combine the meatballs with the

marinara sauce in a medium pot, and simmer for 15 to 20 minutes. While the meatballs simmer, cook the spaghetti.

7. Spread the pasta out on a serving platter and place half the meatballs along the center. Top with 3 cups of the sauce. Garnish with 2 tablespoons of the grated cheese, the remaining 1 table-spoon parsley, and 1 tablespoon of the basil, and serve.
8. Add the remaining 2 tablespoons cheese and 1 tablespoon basil to the remaining sauce and meatballs.
9. Let any leftover meatballs and sauce cool and then refrigerate for meatball heroes the next day.



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