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Mamma Concettas Meatballs

By Donna Scala from Hilton's La Luce

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Ingredients:

- 3 Lb Ground Pork/Veal
- 1 1/4 cups cooked and sautéed Broccoli Rabe
- 3 eggs
- 1/2 cup Parmesan Cheese Grated
- 1/2 loaf sweet bread crust removed and soaked in water
- 2 Tbl. Salt (To taste)
- 1 about 1 lb. Pepper

MeatBall Sauce:

- 4 Can Peeled and Chopped tomatoes
- 4 Oz. Smoked bacon
- 3 garlic Cloves
- 2 Dried Arbol Chiles
- 1/2 cup Extra Virgin olive oil
- Salt and Pepper To Taste

Method:

- Blanch broccoli rabe in boiling salted water until tender
- In a Large pan sauté the broccoli rabe with a few smashed cloves of garlic and olive oil to coat the pan.
- Chop roughly and set aside
- Squeeze the water out of the soaked bread and put in a bowl with the ground pork, eggs, broccoli, parmesan, salt and pepper
- Mix by hand until all ingredients are well combined
- Chill for at least 20 minutes in a refrigerator
- Shape the meatballs about 2 oz each. Sauté in olive oil until just they become brown
- To make the sauce
- Blend the tomatoes until smooth
- In a large stainless pot brown the bacon in the olive oil
- Add the garlic, chiles and tomato puree, let simmer for about ten to fifteen minutes.
- Add the meatballs to the sauce, salt and pepper to taste

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