

Rigatoni & Sauce

- 1 lb. box of Rigatoni or pasta of choice
- 2 large cans of tomato sauce
- 2 large cans of tomato puree
- 1 large can of tomato paste
- ¼ cup olive oil
- 1 bunch of basil
- 6 cloves garlic
- 1 stick of pepperoni
- Salt & pepper to taste

Meatballs

- 1 lb. ground beef
 - 1 lb. ground pork
 - 1 cup Italian breadcrumbs
 - ½ cups grated cheese
 - 1 cup chopped fresh parsley
 - 7-8 cloves garlic
 - 4 slices of white bread
 - ¼ cup milk
 - Salt & pepper to taste
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Instructions:

- Chop the pepperoni into little chunks, then brown the pepperoni in a pan with the olive oil and garlic
- Add tomato paste and fry for 5-10 minutes with the pepperoni
- Add the remaining sauce ingredients
- Let the sauce simmer for at least 2-4 hours on low

TIP: Leave the lid ajar on the pan so the sauce won't stick

- Add all meatball ingredients into a large mixing bowl
- Add sliced bread, soaked with the ¼ cup of milk
- Mix the meatball ingredients and roll into the desired meatball size
- Place on a cookie sheet, or a fry pan, or place directly into the sauce
- Follow the instructions on the box of rigatoni or your choice of pasta
- Serve and enjoy!