

Mastering My Mistakes

Inspired by her book, *Mastering My Mistakes in the Kitchen*, F&W editor in chief [Dana Cowin](#) makes a meal with guidance from a chef. This month's tutor: Daniel Holzman of New York City's Meatball Shop.

Menu

Meatballs in Tomato Sauce (p. 104)

Crushed Yukon Gold Potatoes with Lemon (p. 106)

Endive Salad with Pears and Pumpkin Seeds (p. 106)

DON'T!

1

I was way too gentle when mixing my meatballs. Says Dan, "I knead the meat like it's bread." He adds jokingly, "I use a tiger-claw technique I saw in *Kill Bill*."



2 Dan is maniacal about consistency. He measures the meat mixture with an ice cream scoop so the balls are all the same size, then rolls them out with his hands.



3 Simmer the meatballs in the tomato sauce without searing them first. Dan says, "Searing creates a lot of flavor, but you lose a certain subtlety."

Meatballs in Tomato Sauce

Active **1 hr 30 min**; Total **2 hr**
Serves **4 to 6**

TOMATO SAUCE

½ cup extra-virgin olive oil

1 onion, coarsely chopped (1 cup)

2 carrots, sliced ¾ inch thick (¾ cup)

3 large garlic cloves, crushed

2 Tbsp. tomato paste

1 bay leaf

6 oregano sprigs

Two 28-oz. cans whole peeled San Marzano tomatoes with their juices, crushed by hand

Pinch of crushed red pepper

Kosher salt

MEATBALLS

¾ lb. ground chuck

¾ lb. ground veal

¾ lb. ground pork

½ cup Italian-style dry breadcrumbs (2½ oz.)

¼ cup freshly grated Pecorino Romano cheese (1 oz.)

2 tsp. kosher salt

2 large eggs

½ cup minced onion

½ cup chopped parsley

1 Tbsp. chopped oregano

¼ tsp. crushed red pepper

½ tsp. ground fennel

Grated Grana Padano cheese, for serving

1. Make the tomato sauce In a large ovenproof saucepan, heat the olive oil. Add the onion, carrots and garlic and cook over moderate heat, stirring occasionally, until the onion is softened and translucent, about 8 minutes. Stir in the tomato paste and cook until lightly caramelized, about 3 minutes. Add the bay leaf,

oregano, tomatoes and crushed red pepper and bring to a simmer. Cook over moderately low heat, stirring occasionally, until slightly thickened, 15 minutes. Season with salt and keep at a bare simmer.

2. Meanwhile, make the meatballs Preheat the oven to 400°. In a large bowl, combine all of the ingredients except the Grana Padano and mix by hand until well incorporated. Using a 1½-ounce ice cream

scoop (3 tablespoons), scoop 24 meatballs (1½ inches in diameter) and roll into neat balls.

3. Add the meatballs to the simmering tomato sauce and bring to a boil. Braise in the oven until firm and cooked through, about 30 minutes. Discard the bay leaf and oregano sprigs. Serve the meatballs and sauce with Grana Padano on the side.

WINE Concentrated, medium-bodied Italian red: 2013 Giuseppe Cortese Langhe Nebbiolo.

MORE BALLER WISDOM

I will never make another meatball without Dan's combination of pork (for richness), veal (for tenderness) and beef (for flavor).

After I confessed that my meatballs tend to be dry, Dan revealed the magic ratio: For every pound of meat, use a half cup of breadcrumbs, one egg and one teaspoon of salt.

My meatballs are always different sizes, so they cook unevenly. Says Dan: "Line them up like little soldiers. That way, you can see if one is too small or too big."



DO!

2 Dan is maniacal about consistency. He measures the meat mixture with an ice cream scoop so the balls are all the same size, then rolls them out with his hands.



DO!

3 Simmer the meatballs in the tomato sauce without searing them first. Dan says, "Searing creates a lot of flavor, but you lose a certain subtlety."

Meatballs in Tomato Sauce

Active 1 hr 30 min; Total 2 hr
Serves 4 to 6

TOMATO SAUCE

- 1/2 cup extra-virgin olive oil
- 1 onion, coarsely chopped (1 cup)
- 2 carrots, sliced 3/4 inch thick (3/4 cup)
- 3 large garlic cloves, crushed
- 2 Tbsp. tomato paste
- 1 bay leaf
- 6 oregano sprigs

Two 28-oz. cans whole peeled San Marzano tomatoes with their juices, crushed by hand
Pinch of crushed red pepper

Kosher salt

MEATBALLS

- 3/4 lb. ground chuck
- 3/4 lb. ground veal

- 3/4 lb. ground pork
- 1/2 cup Italian-style dry breadcrumbs (2 1/2 oz.)
- 1/4 cup freshly grated Pecorino Romano cheese (1 oz.)
- 2 tsp. kosher salt
- 2 large eggs
- 1/2 cup minced onion
- 1/2 cup chopped parsley
- 1 Tbsp. chopped oregano
- 1/4 tsp. crushed red pepper
- 1/2 tsp. ground fennel
- Grated Grana Padano cheese, for serving

1. Make the tomato sauce In a large ovenproof saucepan, heat the olive oil. Add the onion, carrots and garlic and cook over moderate heat, stirring occasionally, until the onion is softened and translucent, about 8 minutes. Stir in the tomato paste and cook until lightly caramelized, about 3 minutes. Add the bay leaf,

oregano, tomatoes and crushed red pepper and bring to a simmer. Cook over moderately low heat, stirring occasionally, until slightly thickened, 15 minutes. Season with salt and keep at a bare simmer.

2. Meanwhile, make the meatballs Preheat the oven to 400°. In a large bowl, combine all of the ingredients except the Grana Padano and mix by hand until well incorporated. Using a 1 1/2-ounce ice cream

scoop (3 tablespoons), scoop 24 meatballs (1 1/2 inches in diameter) and roll into neat balls.

3. Add the meatballs to the simmering tomato sauce and bring to a boil. Braise in the oven until firm and cooked through, about 30 minutes. Discard the bay leaf and oregano sprigs. Serve the meatballs and sauce with Grana Padano on the side.

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THE SECRET'S IN THE OVEN

SAMSUNG MAKES IT FOOLPROOF

When you can cook like a restaurant chef at home, you might not want to make reservations. From Samsung's Chef Collection, the Gas Slide-In Range is ready to bring amazing recipes to life in your kitchen. With a thoughtful, intuitive design and a sleek, streamlined silhouette, it might be your favorite sous chef yet.



1. BOIL to SIMMER

To help keep you cooking without burning your sauce, the flexible cooktop offers five specialized gas burners, including a True Dual Power Burner, with power ranging from 700 to 19,000 BTU, which can take you from a rapid boil to a true simmer without shuffling hot pots and pans. And you can cook on all five burners simultaneously.



2. CONVECT

Achieve that perfect braise thanks to the oven's True Convection, which cooks meatballs faster and more evenly. The heated-fan system ensures temperature is distributed thoroughly, so food cooks evenly for mouthwatering results every time. No worries when checking the heavy pan of meatballs and sauce—the oven's racks slide in and out easily with a unique ball-bearing design.



3. PLAN AHEAD

It's easy to multitask with the help of the oven's Guiding Light Controls, which allow you to manage temperature and time settings. You can even store your favorite recipes and save them for one-touch programming for next time.

4. ENTERTAIN

A warming drawer keeps cooked food warm when you're feeding a crowd—which is key for holiday entertaining, when you want to set out several dishes together, all at the perfect temperature.



SAMSUNG

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DON'T!

①

When boiling potatoes, I often end up slightly undercooking them, which makes them impossible to crush—the outsides are mushy, the insides raw. Dan's no-brainer fix is cutting the potatoes into quarters, which helps them cook through.



DO!

②

Dan squeezes lemon over a perforated spoon so he doesn't have to pick the seeds out of the potatoes like I do!



DO!

③

It never occurred to me to serve potatoes with meatballs. But Dan loves the way crushed Yukon Golds sop up his chunky tomato sauce.

Crushed Yukon Gold Potatoes with Lemon

🕒 Active 15 min; Total 40 min
Serves 6

- 3 lbs. large Yukon Gold potatoes, quartered
- 2 Tbsp. kosher salt, plus more for seasoning
- $\frac{3}{4}$ cup extra-virgin olive oil
- 2 Tbsp. fresh lemon juice
- $\frac{1}{4}$ cup chopped parsley

In a large saucepan, cover the potatoes with cold water, add the 2 tablespoons of salt and bring to a simmer. Cook over moderate heat until the potatoes are tender, about 20 minutes. Drain in a colander and let stand for 3 minutes to dry out. Return the potatoes to the saucepan and add the olive oil, lemon juice and parsley. Season with salt and mix and crush gently with a wooden spoon. Transfer to a bowl and serve.

Endive Salad with Pears and Pumpkin Seeds

🕒 Total 30 min; Serves 6

VINAIGRETTE

- 3 Tbsp. red wine vinegar
- 1 Tbsp. fresh lemon juice
- 2 tsp. Dijon mustard
- 2 tsp. honey
- $\frac{1}{2}$ cup extra-virgin olive oil
- Kosher salt

SALAD

- 1 Tbsp. extra-virgin olive oil
- $\frac{1}{2}$ cup pumpkin seeds
- Kosher salt
- 3 Belgian endives (1 lb.), cored and sliced 1 inch thick
- 1 head of frisée (8 oz.), core and dark green leaves discarded, white and light green leaves chopped into 2-inch pieces (8 cups)
- 1 large red d'Anjou pear—cored, quartered and thinly sliced
- 3 scallions, thinly sliced on the diagonal

ENDIVE SALAD
WITH PEARS AND
PUMPKIN SEEDS



1. Make the vinaigrette In a medium bowl, combine the vinegar, lemon juice, mustard and honey. While whisking constantly, slowly drizzle in the oil until well emulsified. Season with salt.

2. Make the salad In a small skillet, heat the olive oil. Toast the pumpkin seeds over moderate heat, stirring, until golden, 2 to 3 minutes. Transfer to a paper towel-lined plate to drain; season with salt.

3. In a large bowl, toss the endives, frisée, pear and scallions with half of the vinaigrette and season with salt. Transfer the salad to plates and top with the pumpkin seeds. Serve the remaining vinaigrette on the side.

MAKE AHEAD The vinaigrette can be refrigerated overnight. The toasted pumpkin seeds can be stored in an airtight container overnight.

WINE Lively, ripe Oregon Pinot Gris: 2014 Erath.