

Search [MarthaStewart.com](#)

Enter a search term

search

[FOOD](#)[ENTERTAINING](#)[HOLIDAYS](#)[WEDDINGS](#)[CRAFTS](#)[HOME & GARDEN](#)[PETS](#)[WHOLE LIVING](#)[TELEVISION](#)[SHOP](#)

Classic Meatballs Menu - November 3, 2011

★★★★★ Rate (2) [Comments \(1\)](#)

Make classic meatballs and tomato sauce with The Meatball Shop's Daniel Holzman and Michael Chernow. Then, craft stylish picture frames for favorite photos with a hand-painted birch-bark frame how-to. Plus, transform your bathroom into a well-organized, stylish chamber with space-saving tips and solutions.

Classic Beef Meatballs

★★★★★ Rate (11) [Comments \(0\)](#)

Ricotta cheese helps to make these meatballs moist and delicious in this popular recipe from Daniel Holzman and Michael Chernow's "The Meatball Shop Cookbook."

The Martha Stewart Show, November 2011

Yield
Makes about 2 dozen 1 1/2-inch meatballs

Ingredients

2 tablespoons olive oil
2 pounds 80 percent lean ground beef
1 cup ricotta cheese
2 large eggs
1/2 cup dried breadcrumbs
1/4 cup chopped fresh flat-leaf parsley
1 tablespoon chopped fresh oregano (or 1 teaspoon dried)
2 teaspoons coarse salt
1/4 teaspoon crushed red-pepper flakes
1/2 teaspoon ground fennel
4 cups Classic Tomato Sauce

Directions

- Preheat oven to 450 degrees. Drizzle olive oil into a 9-by-13-inch baking dish; using your hand, evenly coat entire surface. Set aside.
- In a large bowl, use your hands to mix together beef, ricotta, eggs, breadcrumbs, parsley, oregano, salt, red-pepper flakes, and fennel until fully incorporated. Roll mixture into firmly packed 1 1/2-inch balls.
- Place meatballs in prepared baking dish, taking care to line them up snugly so that they are touching one another in even rows vertically and horizontally to form a grid. Transfer baking dish to oven. Bake until meatballs are firm and an instant-read thermometer inserted into the center of a meatball reads 165 degrees.
- Meanwhile, heat tomato sauce in a small saucepan over medium-high heat, stirring frequently.
- Remove meatballs from oven and carefully drain excess grease from pan. Pour heated sauce over meatballs and return to oven; cook for 15 minutes more. Serve.

Classic Tomato Sauce

★★★★★ Rate (0) [Comments \(0\)](#)

Serve this tomato sauce recipe from Daniel Holzman and Michael Chernow's "The Meatball Shop Cookbook" with Classic Beef Meatballs.

The Martha Stewart Show

Yield
Makes 7 cups

Ingredients

1/4 cup olive oil
1 onion, finely chopped
1 bay leaf
1 teaspoon chopped fresh oregano (or 1/2 teaspoon dried)
2 cloves garlic, coarsely chopped
2 teaspoons coarse salt, plus more as needed
2 tablespoons tomato paste
2 (26-ounce) boxes chopped tomatoes, such as Pomi, or 2 (28-ounce) cans whole plum tomatoes in their juices, chopped

Directions

- Heat olive oil in a large pot over medium heat. Add onions, bay leaf, oregano, garlic, and salt. Cook, stirring often, until tomatoes are soft and translucent, about 10 minutes. Add tomato paste and continue cooking 5 minutes more.
- Add tomatoes and cook, stirring constantly, until sauce comes to a boil. Reduce heat and simmer for 1 hour, stirring every 5 minutes or so to prevent burning. Season with salt, if desired. Remove bay leaf before serving.

Roasted Cauliflower with Hot Cherry Peppers and Bread Crumbs

★★★★★ Rate (1) [Comments \(0\)](#)

Serve this simple and flavorful veggie dish with Classic Meatballs and Creamy Polenta for a tasty weeknight dinner. This recipe comes from Daniel Holzman and Michael

The Martha Stewart Show, November 2011

Yield
Serves 4 to 6

Ingredients

1 large head cauliflower, cored and cut into florets
2 tablespoons olive oil
2 teaspoons coarse salt, plus more as needed
1/2 cup finely sliced, stemmed, and seeded hot cherry peppers
2 tablespoons chopped fresh flat-leaf parsley
1/2 cup crushed Garlic Croutons or store-bought croutons

Directions

- Preheat oven to 500 degrees.
- Place cauliflower florets in a small roasting pan. Add olive oil and salt and toss until cauliflower is well coated.
- Transfer baking dish to oven and roast until edges begin to brown, about 15 minutes. Toss cauliflower and continue to roast, tossing every 5 minutes, until tender but firm and well browned all over, about 10 minutes.
- Remove cauliflower from oven and transfer to a large mixing bowl. Add cherry peppers, pepper juice, and parsley; toss to combine and season with salt. Transfer to a serving dish and sprinkle with crushed croutons just before serving.

Creamy Polenta

★★★★★ Rate (0) [Comments \(0\)](#)

A polenta side dish is the perfect warm and comforting accompaniment for Classic Meatballs. This recipe comes from Daniel Holzman and Michael

The Martha Stewart Show

Yield
Serves 4 to 6

Ingredients

1 teaspoon coarse salt
2 cups coarsely ground cornmeal or grits (not instant polenta)
1/2 cup heavy cream
1/3 cup grated Parmesan cheese
4 tablespoons (1/2 stick) unsalted butter

Directions

- In a medium pot over high heat, bring 9 cups water and salt to a rolling boil. Whisk in cornmeal and continue to whisk until water begins to boil again. Decrease heat to low; continue to cook, stirring every 5 minutes, for 1 hour.
- Remove from heat and whisk in cream, Parmesan, and butter. Let stand 10 minutes before serving.