



SPECIAL ISSUE!



Mario's
NEW
SUPERSTORE



Giada's
STUFFED
MEATBALLS



Tyler's
HOMEMADE
MOZZARELLA



**FUN
PIZZA
TOPPING**

**PASTA,
PASTA,
PASTA!**

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THE **Italian**
ISSUE



MARCH 2011 \$3.99



PORK MEATBALLS WITH SPICY SAUCE

ACTIVE: 40 min | TOTAL: 1 hr 40 min | MAKES: 24 meatballs

FOR THE SAUCE

- 3 tablespoons extra-virgin olive oil
- 1 large onion, finely diced
- Kosher salt
- 2 tablespoons tomato paste
- 1 pound ground pork shoulder
- 2 teaspoons red pepper flakes
- 2 28-ounce cans whole San Marzano tomatoes, crushed by hand

FOR THE MEATBALLS

- 2 pounds ground pork shoulder
- Kosher salt
- 3 to 4 pickled hot cherry peppers, minced, plus 2 to 3 tablespoons pickling liquid from the jar
- 4 slices white bread, finely chopped
- 3 large eggs, lightly beaten
- 2 tablespoons extra-virgin olive oil
- Polenta, for serving (optional)

1. Make the sauce: Heat the olive oil in a large pot over medium heat. Add the onion and 2 teaspoons salt; cook, stirring, until soft, about 5 minutes. Stir in the tomato paste and cook, stirring, until the oil is red, 2 to 3 minutes. Add the pork and red pepper flakes and cook, stirring, until the meat is cooked through, about 10 minutes.
2. Add the crushed tomatoes and their juices and 1 cup water to the pot. Bring to a boil, then reduce the heat and simmer, stirring occasionally, until the sauce is reduced by one-third, about 1 hour.
3. Meanwhile, make the meatballs: Preheat the oven to 450°. Mix the ground pork, 1 tablespoon salt, the cherry peppers and their pickling liquid, the bread and eggs with your hands until combined. Roll into 24 golf ball-size meatballs.
4. Coat a rimmed baking sheet with the olive oil, then put the meatballs on it and bake until firm and cooked through, about 14 minutes; let cool 5 minutes on the baking sheet.
5. Divide the meatballs among bowls and top with the sauce. Serve with polenta, if desired.



Daniel Holzman and Michael Chernow

New York City's Meatball Shop sells only meatballs—and the proper fixin's: pasta, polenta and soft brioche buns. Diners fill out a form, checking off what kind of meat, sauce and cheese they'd like. "We are of the people, by the people," says chef Daniel Holzman. 84 Stanton St.; themeatballshop.com

