

## Irene's Tomato Sauce & Meatballs

2 – 29 oz cans hunts sauce \*\* add equal parts of water  
1 – 18 oz can hunts paste \*\* add equal parts of water  
½ raw green pepper  
2 t (heaping) sugar  
¼ cup celery leaves (fresh) or 1 t celery seed  
1 dried bay leaf  
1 t salt  
½ t pepper  
1 t oregano  
¼ t sweet basil  
½ t garlic powder or 2 cloves chopped  
½ t onion powder or ½ small onion chopped  
3 heaping T grated Italian cheese (romano)  
2 T dried parsley  
½ c dry red wine  
1 lb beef ~ ground & browned ~ or meatballs.

Brown 1 lb. spare ribs or 4 links of Italian sausage  
Chicken pieces – cut up in serving pieces – browned quickly in oil (Optional)

Mix all ingredients together, except meatballs and chicken in large sauce pan & simmer uncovered for at least 6 hours until thick. Stir at least every 15-20 minutes. Add meatballs last 3 hours

## Meat ball mixture

1 lb ground beef - *at least 80/20*  
2 eggs  
1 & ¼ c bread crumbs  
2 T Romano cheese  
½ t salt  
¼ t pepper  
1 T parsley  
½ t oregano  
½ t garlic powder

Add all the above ingredients together with enough water to make soft balls ~ add water slowly so that you don't over add ~ fry in oil till brown..

You can use a mix of beef and pork or veal in place of the ground beef.  
You can freeze cooked and cooled meatballs for later use.