

My Grandma's Meatballs

For each 1 lb of chopped beef

1 egg
3 large cloves finely chopped garlic (or more to taste)
1 teaspoon oregano (or more to taste)
1 teaspoon parsley (or more to taste)
1 teaspoon basil (or more to taste)
1/2 cup bread crumbs (enough to make meatballs hold together)
1/4 cup of grated parmesan
if too dry for meatballs to hold together add a little water
salt and pepper to taste

fry in olive oil until medium brown all over

My Grandma's Tomato sauce

fry in olive oil until onions are translucent
2 large onions finely chopped
6 large cloves garlic finely chopped
1 cup sliced mushrooms
1/2 cup chopped peppers

add

4 large cans tomato puree
1 large can tomato paste
1/4 cup oregano (or more to taste)
1/4 cup parsley (or more to taste)
1/4 cup basil (or more to taste)
salt and pepper to taste

cook (stirring often) over low heat for 5-6 hours

add meatballs after 2-3 hours

let cool down somewhat and put in fridge overnight
this lets all flavors intermingle

reheat when ready to use on pasta....