

Pasta

- Sauces
- Single Dishes
- Ravioli
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 - Meatballs (Philomena)
 - Meatballs (Joseph)
 - Meatballs (Michael)

Sauces

Single Dishes

Ravioli

Sides

Sides

Meatballs (Philomena)

Source: Philomena D'Attilio

~1 Italian Chibatta, aged until hard/stale

(You can bake the bread to harden it, but it is not as good as letting it age.)

(More breadcrumbs make meatballs cheaper and richer, but they are not as good!)

5-6 lb ground beef

3-4 eggs

~1/3 cup milk

(The amounts of liquid - milk and eggs - depends on the amount of meat. Use more eggs than milk.)

Sides

Meatballs (Joseph)

Source: Philomena D'Attilio

Modified By: Joseph D'Attilio, Michael D'Attilio

2 cups of bread crumbs

6 lbs meat (2 lb pork, 4 lb ground beef)

Pork was bad quality, should have used all ground beef if you can't get good

3 eggs

1 cup parsely (1/2 cup compressed

1 tsp garlic

~1/4 cup milk

Half-Recipe

3lb beef 80% lean

2 egg

1/8 c minced parsley

1tsp garlic

3c bread crumbs

1/8 tsp pepper

3/4 - 1 tsp salt

2tbsp milk

Meatballs (Michael)

Ingredients

3 lb ground beef
2.5 cup breadcrumbs
1/2 cup fresh parsley leaves, minced
6 medium garlic cloves, minced
2 large egg
1 cup buttermilk
3-4 oz Parmesan cheese
1.5 tsp table salt

(Proportions for crumbs-liquid still needs more adjusting)

Instructions

Make meatballs.

Cook meatballs.

Olive oil is great actually, just don't overheat it. Canola is okay.

Finish in sauce is good.

I'll do actual instructions when I work the ingredients out.