

## **Paula's Never-Miss Meatballs**

3 Jars of Rao's Marinara Sauce  
Sprig Fresh Thyme, 1 Sprig Fresh Rosemary  
2 Bay Leaves, Italian Seasoning

3 32oz Cartons of Beef Stock  
1lb. Ground Beef (93%)  
1lb. Ground Sweet Italian Sausage  
1lb. Ground Turkey  
4 Slices thick cut bacon or salt pork chopped  
½ Large Yellow Onion (Chopped)  
½ Cup Italian Parsley (Chopped)  
6 Garlic Cloves (Minced)  
1 Tbsp. Italian Seasoning , 1 tsp Garlic Powder  
2 Eggs  
1 Cup Grated Fresh Parmesan Cheese  
1 ½ Cups Plain Panko Bread Crumbs  
½ Cup Milk  
¾ Cup Quick Cook Oatmeal  
1 tsp Salt, ½ tsp Pepper

2 Packages of fresh Pasta (Fettucine)

In a large wide pot, brown the chopped bacon (or salt-pork). Add the Rao's Marinara sauce and cook over low heat. Add bay leaves, 1 tsp Italian seasoning, thyme, and rosemary.

In a large stockpot, heat the beef stock until just boiling.

Combine the meat, onion, garlic, parsley, Italian seasoning, garlic powder, eggs, parmesan cheese, bread crumbs, milk, oatmeal, and salt and pepper.

Mix all ingredients by hand.

Form large meatballs and drop into your beef stock.

Cook for 10 minutes and then remove and add to your Marinara sauce.

Cook your pasta in salted water, drain and plate up your pasta, sauce, and meatballs. Top with a little Parmesan cheese. YUM!

## **Easy Garlic and Thyme Toast**

½ Stick of Salted Butter

¼ Cup Olive Oil

4 Sprigs Fresh Thyme

3 Garlic Cloves (smashed)

8 Slices of Italian Bread

Add butter, oil, thyme, and garlic to a small pot and cook over low heat for about 5 minutes. Use a brush and coat both sides of your bread slices. Cook under a low broiler until light brown then flip and brown the other side.