



FOR THE MEATBALLS:

In a bowl mix together the following:

- **1 pound ground sausage**
- **1 pound ground beef**
- **1 pound ground veal – (if you can't find inexpensive ground beef use 1.5 pounds of sausage and 1.5 pounds of beef)**
- **¾ cups shredded Parmesan cheese**
- **¾ cup bread crumbs**
- **1 egg**
- **1 TBS crushed oregano**
- **2 minced garlic cloves (large)**
- **2 TBS chopped fresh basil**
- **2 TBS grated yellow onion**
- **Black pepper**

Mix well and form small meatballs.

Heat a large skillet with olive oil and fry the meatballs, turning as they brown. Drain on paper towels.

Bring a large pot of salted water to a boil. Cook **12 oz of Rigatoni** per package instructions. Drain and set aside.

FOR THE SAUCE:

- Heat a large skillet with some **olive oil**. Add **1 medium yellow onion**, finely chopped. If you are using the same pan you fried the meatballs in, make sure to scrape the brown bits from the bottom of the pan. Cook onions, stirring occasionally, for 4 to 5 minutes – until softened and lightly browned.
- Add **4 minced garlic cloves and 2 chopped medium tomatoes**. (If you would like to add **bell peppers** to this sauce add **1 finely chopped small** one now). Mix well and cook for another 4 to 5 minutes.
- Add **1 ½ TBS chopped fresh basil and 1 TBS crushed dry oregano**. Mix well.

- Add **1 – 28 oz. can tomato sauce**. Mix well. Fill the empty tomato sauce can half way through with **water** and scrape the remaining sauce off the sides of the can. Add to the sauce.
- Bring the tomato sauce to a simmer and cook for 20 minutes.
- Add about 16 meatballs and the cooked pasta. Add another **2 TBS chopped fresh basil**. Heat through and serve with shredded **Parmesan cheese**.