

Spam®-ghetti (serves 8-10) – Stove Top

- 1 can Spaghetti sauce (4 pound size) or make own from scratch.
- 1 can Spam® or make meatballs from scratch.
- 1 box spaghetti pasta of choice

Spam®-ghetti Directions:

Prepare spaghetti pasta per package directions and drain. Cut Spam® into ½ inch squares, and lightly brown in a skillet. Heat spaghetti sauce, then pour heated sauce and Spam® squares over spaghetti. Serve warm.

Scratch Spaghetti Sauce:

- 2 tablespoons olive oil
- 2 small onions, finely chopped
- 4 cloves garlic, finely chopped
- 4 cans (28 ounce) plum tomatoes
- 2 teaspoons salt
- 1 teaspoon fresh black pepper
- bunch of fresh basil, chopped

Sauce Directions:

Heat olive oil in large heavy-bottomed pot over medium heat. Add onions and garlic and sauté until lightly browned. Add crushed plum tomatoes, breaking tomatoes with back of a wooden spoon. Add seasoning and bring to a boil. Lower heat and simmer sauce for 20 minutes, adding/adjusting salt and pepper to taste.

Scratch Meat Balls:

- 1 small onion
- 2 cloves garlic
- 1 pound lean ground beef (or veal)
- 1 egg
- 1/3 cup breadcrumbs
- 1 tablespoon fresh parsley
- 1 teaspoon dried oregano
- 1 teaspoon salt (or to taste)
- ½ teaspoon fresh black pepper

Scratch Meat Ball Directions:

Preheat oven to 400F. Finely chop onion and garlic and place in a mixing bowl. Add all other ingredients and mix by hand until well blended. Roll mixture into 1 inch balls and place them on a tray. Bake in oven for 10 minutes, or until the meatballs are browned. Add browned meatballs to sauce and simmer for an additional 15 minutes.

Rory Puzon (BS Roundtable Staff)

from Executive chef Marco D'Angelo of Leoni's Italian Kitchen.