

Uncle Junior's Sunday Gravy

Le ricette di cucina di Pam Bradfield

From the "Soprano's Cookbook"



I didn't grow up in an Italian family but I do love to cook. It was until a couple years ago that I even owned an Italian cookbook.

I found this Sunday Gravy recipe and it sounded delicious (I've never even seen the Sopranos!) so with much anxiety I served it to my son-in-law (last name Cimorelli).

He paid me a great compliment and said it's like he remembers his grandmother making. Then he asked that I never make it for his mother because it's better than hers!

Ingredienti

For the Sauce

2 tablespoons olive oil
1 pound meaty pork neck bones or spareribs
1 pound veal stew meat or 2 veal shoulder chops
1 pound Italian-style plain or fennel pork sausages
4 garlic cloves
1/4 cup tomato paste
Three 28- to 35-ounce cans Italian peeled tomatoes
2 cups water
Salt and freshly ground pepper
6 fresh basil leaves, torn into small pieces
Makes about 8 cups

For the Meatballs

1 pound ground beef or a combination of beef and pork
1/2 cup plain bread crumbs, preferably homemade
2 large eggs
1 teaspoon very finely minced garlic
1/2 cup freshly grated Pecorino Romano or Parmigiano-Reggiano
2 tablespoons finely chopped fresh flat-leaf parsley
1 teaspoon salt
Freshly ground pepper
2 tablespoons olive oil

Serve with:

1 pound shells or rigatoni cooked and still hot freshly grated Pecorino Romano or Parmigiano-Reggiano

Come Fare

To make the sauce, heat the oil in a large heavy pot over medium heat. Pat the pork dry and put the pieces in the pot. Cook, turning occasionally, for about 15 minutes, or until nicely browned on all sides. Transfer the pork to a plate.

Brown the veal in the same way and add it to the plate.

Place the sausages in the pot and brown on all sides. Set the sausages aside with the pork.

Drain off most of the fat from the pot.

Add the garlic and cook for about two minutes or until golden.

Remove and discard the garlic. Stir in the tomato paste and cook for 1 minute.

With a food mill, puree the tomatoes, with their juice, into the pot. Or, for a chunkier sauce, just chop up the tomatoes and add them. Add the water and salt and pepper to taste. Add the pork, veal, and sausages and basil and bring the sauce to a simmer. Partially cover the pot and cook over low heat, stirring occasionally, for 2 hours. If the sauce becomes too thick, add a little more water.

Meanwhile, make the meatballs:

Combine all the ingredients except the oil in a large bowl. Mix together thoroughly. Rinse your hands with cool water and lightly shape the mixture into 2-inch balls. (Note: If you are making meatballs for lasagne or baked ziti, shape the meat into tiny balls the size of a small grape.)

Heat the oil in a large heavy skillet. Add the meatballs and brown them well on all sides. (They will finish cooking later.) Transfer the meatballs to a plate. After two hours, add the meatballs and cook for 30 minutes or until the sauce is thick and the meats very tender.

To serve, remove the meats from the sauce and set aside. Toss the cooked pasta with the sauce. Sprinkle with cheese. Serve the meats as a second course, or reserve them for another day.

Once all ingredients are mixed together, refrigerate until ready to use.

Next have sheets of wax paper spread out on counter because when you finish each crepe, you will place it on the wax paper.

Buon Appetito!

Please send recipes, comments and suggestions to

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