

Sicilian-Style Meatballs

Ingredients

1. Two 28-ounce cans peeled Italian tomatoes, crushed
2. 1/4 cup extra-virgin olive oil
3. Kosher salt and freshly ground pepper
4. 4 slices of white sandwich bread
5. 4 large eggs, beaten
6. 3 garlic cloves, minced
7. 1/4 cup chopped flat-leaf parsley
8. 1 teaspoon minced marjoram
9. 2 pounds ground beef chuck
10. 1/2 cup dried currants
11. 1/4 cup pine nuts
12. 1/4 cup freshly grated Parmigiano-Reggiano cheese, plus more for serving
13. 1/4 cup plain dry bread crumbs
14. 2 cups vegetable oil, for frying

Directions

1. Pour the tomatoes into a large enameled cast-iron casserole and crush them. Add the olive oil and season with salt and pepper. Bring to a boil. Reduce the heat to low and simmer for 30 minutes.

2. Meanwhile, in a bowl, soak the bread in water until saturated. Squeeze out the water and transfer the bread to a large bowl. Mash the bread to a paste and stir in the eggs, garlic, parsley, marjoram, 1 tablespoon of salt and 1/2 teaspoon of pepper. Mash until smooth. Add the chuck, currants, pine nuts and cheese and mix until combined. Add the bread crumbs, 1 tablespoon at a time, and knead until the mixture is firm enough to roll. Form the mixture into 36 meatballs (about 3 tablespoons each), tucking in the currants and pine nuts.

3. In a large, nonstick skillet, heat the vegetable oil until shimmering. Add the meatballs in 2 batches and fry over moderate heat, turning, until browned and cooked through, about 12 minutes per batch. Using a slotted spoon, transfer the meatballs to a plate. Add the meatballs to the sauce and simmer for 30 minutes. Serve in bowls, passing more cheese at the table.

PERSONAL TIPS:

I used the end of a wooden spoon to push raisins in. If you don't push them in they will burn. In some cases they are forced out by heat but don't worry, just watch them.

Add more oil in the pan, this allows to cook more balls in one time so you only have to turn once.

Don't overcook just get a little brown as they will continue to cook in sauce.

I weighed each meat ball to 2.5 ounces to have consistency for cooking.