



Sunday Sauce w/Meatballs, Ribs & Italian Sausage

Servings: 16

Preparation Time: 25 minutes

Start to Finish Time: 4 hours 45 minutes

This sauce is the perfect recipe to make ahead because it actually tastes better the longer it sits.



FOR THE SAUCE, MINCE (IN FOOD PROCESSOR):

1 medium onion, chopped (1 cup)

1 cup carrots, chopped

4 cloves garlic

SEAR:

2 tablespoons canola oil

1 rack baby back ribs, seasoned with salt and pepper (about 2-1/2 pounds), membrane removed (see TIP)

ADD:

2 tablespoons tomato paste

2 teaspoons McCormick Perfect Pinch Italian Seasoning

1 teaspoon red pepper flakes

1/2 cup red wine, divided

2 28-oz can crushed tomatoes

2 15 oz cans tomato puree

1 each bay leaf

1 rind parmesan cheese (if available)

FOR THE MEATBALLS, WHISK:

1/2 cup bread crumbs

1/2 cup Parmesan cheese, grated

1/4 cup milk

2 large eggs

1 tablespoon garlic, minced

2 teaspoons McCormick Perfect Pinch Italian Seasoning

1 teaspoon Kosher salt

1/2 teaspoon black pepper

1/2 teaspoon red pepper flakes

12 ounces ground beef chuck

12 ounces pork ground

SEAR:

2 tablespoons canola oil

19 ounces sweet Italian sausage links

MINCE (5 minutes):

For the sauce, mince onion, carrots and garlic cloves in a food processor.

Set aside.

SEAR RIBS & MAKE SAUCE BASE (3 hours +15 minutes):

Cut ribs into individual sections (between each rib bone).

Sear ribs in 2 tablespoons oil in a Dutch oven over medium-high heat until browned on both sides, 10-12 minutes.

Transfer to a platter.

Add onion mixture, tomato paste, 2 teaspoons McCormick Italian seasoning and 1 teaspoon red pepper flakes to the Dutch oven, season with salt and pepper. Cook until the onion softens, about 3 minutes.

Deglaze Dutch oven with 1/4 cup wine, scraping up any browned bits; cook until nearly evaporated, 2 minutes.

Stir in crushed tomatoes, tomato puree, bay leaf and Parmesan rind (see TIP). Bring sauce to a boil, add ribs and cover. Reduce heat to low and simmer for 3 hours (stir occasionally).

PREP MEATBALLS (while sauce cooks):

Whisk together bread crumbs, grated Parmesan cheese, milk, eggs, minced garlic, 2 teaspoons McCormick Italian

No question about the fact that this is a well-constructed Sunday Sauce. This is a meaty sauce as a result of the addition of ribs that cook into

little chunks. There is a bit of "heat" but not overpowering and expected for a Sunday sauce.

TIP: The meatballs have a bit of "heat" to them that you may want to tone down by eliminating the red pepper flakes for weenie diners.

TIP: A Parmesan rind adds tons of flavor but since it doesn't melt, it should be removed before serving.

TIP: Remove the thin membrane found on the underside of ribs. It becomes tough when cooked.

Seasonings, 1 teaspoon salt, 1/2 teaspoon black pepper, and 1/2 teaspoon red pepper flakes. Gently combine with ground chuck and pork.

Divide and shape meatballs into about 10, 3-ounce meatballs.

Cover and chill until ready to cook.

SEAR SAUSAGE AND MEATBALLS (while sauce cooks):

Sear sausages in 2 tablespoons canola oil in a large non-stick skillet over medium-high heat until browned on both sides, 5-7 minutes.

Transfer to a plate.

Sear meatballs in drippings in same skillet until browned, 5-7 minutes.

Transfer to plate with sausages.

Deglaze skillet with remaining 1/4 cup wine, scraping up any browned bits and cooking until nearly evaporated.

SIMMER UNTIL DONE (1 hour):

Add sausages, meatballs, and reduced wine to the Dutch oven.

Simmer sauce until rib meat is falling off the bones and an instant thermometer inserted into the thickest part of the sausages, meatballs registers 165°, about 1 hour more.

Remove rib bones if they have fallen off the meat! Remove bay leaf and any remains of the parmesan rind (if used).

Serve over the pasta of your choice.