

## **Meatballs and Sauce**

*Makes approximately 75 meatballs and enough sauce for 4 pounds of spaghetti*

### *Meatballs*

3 lbs ground beef  
4 cups Italian seasoned bread crumbs  
2 cups milk  
6 beaten eggs  
1 ½ cups Parmesan cheese  
Salt and pepper to taste  
4 cloves garlic, crushed

Mix all ingredients thoroughly. Form into 1-1 ½ inch balls and place in the bottom of two lightly oiled roasting pans. Bake, covered, in a 300 degree oven for 1 hour, turning meatballs after 30 minutes. Remove from oven and drain grease. Get ready to add the sauce.

### *Sauce*

4 29-ounce cans tomato sauce  
4 29-ounce cans tomato puree  
4 29-ounce cans crushed tomatoes  
¾ cup water  
¾ teaspoon basil  
¾ teaspoon oregano  
3 cloves garlic, crushed  
2 tablespoons parmesan cheese  
¾ teaspoon sugar  
1 bay leaf  
¼ cup chopped fresh parsley

Mix all ingredients together and pour over meatballs in roasting pans and place in oven. Cover and bake at 350 degrees, for 1-1 ½ hours. Remove lid, reduce heat to 275 degrees and cook for an additional 30 minutes, stirring occasionally.