

Spaghetti with Meatballs

Marlene's famous recipe

Ingredients

MEATBALLS

4 lbs Ground beef
1 pkg Saltine crackers – crushed fine
1 onion chopped fine
4 eggs beaten
1-1/2 salt
tbsp pepper
2 tbsp parsley
2 tbsp basil
2 tbsp garlic
1 onion chopped fine

SAUCE

1 Onion – chopped fine and put into pan with meatballs
1 1/2 salt
tbsp pepper
2 tbsp parsley
2 tbsp basil
2 tbsp garlic
4 quarts tomato juice
2 or more 6 oz cans tomato paste
2 tbsp brown sugar

Preparation

Combine ingredients for meatballs. Shape into balls and put into a pan with a little water and the chopped onion. Simmer with lid till firm. Add remaining sauce ingredients. Simmer about 2 hours on low without lid. Stir often. Be careful not to burn.