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Spaghetti with Stuffed Meatballs

Kids will love to lend a hand—literally—with this recipe. They can mix the meat and other ingredients together, a task best accomplished with their hands. (Be sure they wash their hands before and after mixing!) Children can help roll the meat mixture into balls, then make an indentation in each one and place a cheese cube inside.

Ingredients:

- 1/3 cup milk
- 1 cup fresh bread crumbs
- 1 lb. ground pork
- 1 lb. ground veal
- 1 lb. ground beef
- 1/3 cup minced fresh flat-leaf parsley, plus more for garnish
- 3 eggs, lightly beaten
- 3 garlic cloves, minced
- 1 3/4 tsp. kosher salt
- 1/2 tsp. freshly ground pepper
- 1/3 lb. mozzarella or provolone cheese, cut into 1/2-inch cubes
- Olive oil for frying
- About 6 cups tomato sauce (see related recipe at right)
- 2 lb. spaghetti, cooked and drained
- Grated Parmigiano-Reggiano cheese for serving

Directions:

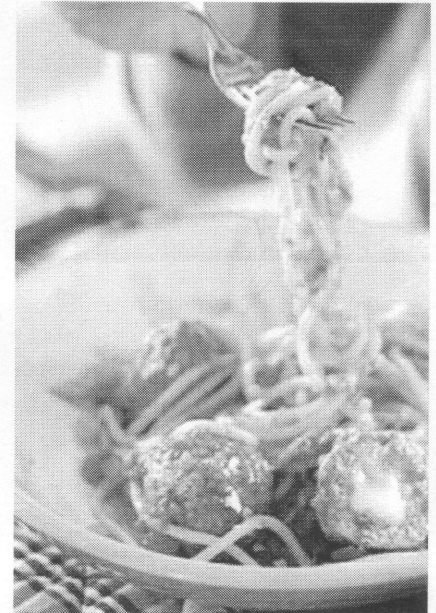
In a large bowl, combine the milk and bread crumbs. Add the ground pork, veal, beef, the 1/3 cup parsley, the eggs, garlic, salt and pepper. Mix briefly with your hands. Form the mixture into 2-inch balls. Press a mozzarella cheese cube into the center of each ball, sealing it inside.

In a large electric skillet set on medium-high heat, heat 1/2 inch of oil until almost smoking. Add the meatballs and cook until browned, about 1 minute per side. Transfer to a paper towel-lined tray.

Discard the oil in the pan. Pour the tomato sauce into the pan and bring to a simmer over medium-high heat. Add the meatballs, reduce the heat to medium-low, cover and simmer until cooked through, about 30 minutes. Uncover and cook for 10 minutes more.

Put the pasta in a warmed large, shallow bowl. Top with the sauce and meatballs and garnish with parsley. Serve immediately and pass the Parmigiano-Reggiano cheese at the table. Serves 10 to 12.

Williams-Sonoma Kitchen.



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Microplane Rotary Grate \$24.95



Kids' Melamine Bowls, Set of 5 \$26.00