

# Baked Mostaccioli and Meatballs

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*Sanford d'Amato*  
*Journal Sentinel*

1 recipe Basic Tomato Sauce-Sanford d'Amato  
1 box dried mostaccioli  
1 pound fresh mozzarella, cut into small cubes  
10 ounces fresh mozzarella, grated  
5 ounces Asiago Cheese, grated  
1/4 cup extra-virgin olive oil  
---- Meatballs: ----  
1/4 cup extra-virgin olive oil, plus 1½ tablespoons  
1 small onion (4 ozs), peeled and diced small  
4 cloves garlic, minced  
3/4 pound ground chuck  
3/4 pound ground pork  
1 egg, slightly beaten  
1/2 bunch Italian parsley (need ½ oz leaves, chopped)  
1 1/2 cups Romano cheese, 1½ ozs  
1/2 cup bread crumbs, 1½ ozs  
3 tablespoons Marsala wine  
2 teaspoons kosher salt  
1 1/2 teaspoons fresh ground pepper  
1 cup chicken stock

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Per Serving (excluding unknown items): 4268  
Calories; 345g Fat (73.8% calories from fat); 222g  
Protein; 53g Carbohydrate; 3g Dietary Fiber;  
1014mg Cholesterol; 10636mg Sodium.  
Exchanges: 2 1/2 Grain(Starch); 30 1/2 Lean  
Meat; 1/2 Vegetable; 50 1/2 Fat.

## Meatballs:

Place small sauté pan over medium heat. When hot add 1½ tablespoons olive oil. Add onion and sauté 2 to 3 minutes until translucent. Add garlic and sauté 30 seconds, then remove all to a plate and refrigerate until cool.

When cool, add to large bowl. Add meats, egg, parsley, Romano cheese, breadcrumbs, Marsala, salt and pepper and mix to blend well.

Form mixture into 32 small meatballs, about 1 ounce each, approximately golf ball size. When meatballs are formed, place large sauté pan over medium to medium-high heat and add remaining ¼ cup olive oil. When hot, carefully add meatballs and brown on all sides, about 3 minutes. Add meatballs to sauce along with chicken stock. Bring to simmer and simmer 30 to 40 minutes. Turn off heat.

Oven @ 350°F. Cook mostaccioli according to package directions, then drain and toss in large bowl with meatballs and sauce. Mix in the mozzarella cubes.

Place in large baking dish or roasting pan large enough to hold everything. Mix grated mozzarella with grated Asiago and sprinkle evenly over top, then sprinkle olive oil over all.

Bake in heated oven 20 to 25 minutes or until hot.

Yield: 8 servings