



Old Fashioned Sicilian Succo

Jacob · 30/09/2024



Prep Time

4 hrs 30 mins

Difficult

Medium

Servings

20

Description

My Nana used to cook this for me when I was young and as she prepared things and we waited for the sauce to finish shed tell me great stories about her life in Sicily and other secret business This recipe is the best sauce Ive ever had I really think it can bring the family together Just prepare it and youll see that when dinner time comes everyones mouths will be watering because of the great smell the entire family can gather around the table and there will be enough for everyone I promise Good for vegetarians toojust substitute 2 12 pounds of chopped zucchini for the meatballs

Ingredients

- - 4 cloves garlic
- chopped - 3 (29 ounce) cans tomato sauce - 4 (6 ounce) cans tomato paste - 1 tablespoon chopped fresh parsley - 1 tablespoon chopped fresh basil - 2 pounds ground beef - 1 pound ground pork - 1 cup dry bread crumbs - 1 cup grated Parmesan cheese - 1 teaspoon garlic powder - 1 tablespoon chopped fresh parsley

Instructions

1. In a large pot mix together garlic
2. tomato sauce
3. tomato paste
4. parsley and basil. Bring sauce to a boil and then turn down the heat and simmer. In a large bowl mix together the ground beef
5. ground pork
6. bread crumbs
7. parmesan cheese
8. garlic powder and parsley. Shape into balls the size of a child's fist. In a skillet
9. fry meatballs in hot olive oil until brown. Add to sauce mixture. Simmer over low heat for four hours. Recipe Tip You can make the sauce with the meatball recipe included here
10. or substitute a 2-pound beef shoulder or pork rump. For a vegetarian version of the sauce
11. substitute 2 1/2 pounds of zucchini.