

## North End Sunday Gravy

Jacob · 30/09/2024



### Prep Time

6 hrs

### Difficult

Medium

### Servings

12

### Description

This recipe takes some time but makes a delicious gravy that would make your Italian grandmother proud. The dried mint is not minty at all but rather lends a sweetly herbal flavor to the sauce. You can leave out the lamb shank but it is the secret ingredient that makes the sauce extra delicious. Many people prefer San Marzano tomatoes but they are expensive and I think our own domestic tomatoes actually make a better sauce.

### Ingredients

- - ¼ cup olive oil - 2 pork neck bones - 1 country-style pork rib - 1 (8 ounce) beef chuck in 1 piece - 1 beef rib
- or more to taste - 1 lamb shank - ¼ cup olive oil - 1 pinch dried basil
- or to taste - 1 pinch dried mint
- or to taste - 1 pinch red pepper flakes
- or to taste - 1 onion
- chopped - 1 clove garlic
- minced - 1 (12 ounce) can tomato paste - 2 (28 ounce) cans crushed tomatoes - 7 cups water
- or as needed - 2 pinches dried basil - 2 pinches dried mint - 2 pinches crushed red pepper flakes - salt and ground black pepper to taste - 2 tablespoons olive oil - 1 pound bulk Italian sausage - ½ tablespoon white sugar
- or to taste - 1 pound ground beef - ¼ pound ground pork - 2 eggs - ½ cup milk - 1 cup Italian bread crumbs - ½ cup chopped Italian flat leaf parsley - ¼ cup grated Parmesan cheese - 1 clove garlic
- minced - 1 ½ teaspoons olive oil

### Instructions

1. Heat 1/4 cup olive oil in a stockpot over medium heat. Cook neck bones
2. country-style pork rib
3. beef chuck
4. beef rib
5. and lamb shank in hot oil
6. turning regularly
7. until browned on all sides
8. 7 to 10 minutes. Remove all the meat to a large bowl. Pour another 1/4 cup olive oil into the stockpot and heat over medium heat; stir a pinch of basil
9. a pinch of mint
10. and a pinch of red pepper flakes into the oil. Cook and stir onions in hot oil until translucent
11. about 5 minutes. Add garlic; cook and stir 1 minute more. Stir the tomato paste into the onion mixture until incorporated. Pour crushed tomatoes and water into the mixture and bring to a low boil. Add an additional 2 pinches each of basil
12. mint
13. and red pepper flakes. Season with salt and black pepper. Return the browned meats to the tomato mixture; bring to a simmer and cook
14. stirring every 15 minutes
15. for 2 1/2 hours. Remove the neck bones and discard. Heat 2 tablespoons olive oil in a skillet over medium heat. Crumble Italian sausage into the skillet; cook and stir until crumbly
16. evenly browned
17. and no longer pink
18. 5 to 7 minutes. Drain and discard any excess grease. Stir sausage into the tomato sauce with sugar. Return the sauce to a simmer and cook another 1 1/2 hours. Mix ground beef
19. ground pork
20. eggs
21. milk
22. Italian bread crumbs
23. parsley
24. Parmesan cheese
25. and garlic with your hands in a large bowl until evenly mixed; shape into 2-inch balls. Heat 1 1/2 teaspoons in a skillet over medium heat. Cook the meat balls in hot oil until evenly browned
26. 5 to 7 minutes. Add meatballs to the tomato sauce. Cook at a simmer for 1 hour
27. adding water as needed to keep sauce from becoming too thick. Remove stockpot from heat; let sit 2 to 3 minutes. Skim and discard any fat from the top of the sauce.