



**“Sunday Gravy” Instructions
by Chef Danny Brown**

Ingredients:

Mixed greens
Italian vinaigrette
Dry spaghetti
Tomato sauce
Olive oil
Meatballs
Basil leaves
Shaved Parmigiano Reggiano
Garlic bread
Biscotti

In a large saucepot, boil water. Add 1 ½ tablespoons of salt.

In another saucepot, add tomato sauce and place on stove. Do not heat yet.

Place meatballs in a 300-degree oven for 15 minutes to heat.

When water is boiling, drop in uncooked spaghetti and let it cook for 8 - 9 minutes, or until it is al dente.

Meanwhile, dress mixed greens in a mixing bowl with Italian vinaigrette and salt & pepper.

When pasta is almost cooked, gently heat tomato sauce.

Heat garlic bread in the oven with meatballs until warm.

Quickly drain the pasta, reserving ¼ cup of pasta water. Add the drained spaghetti to the pot with tomato sauce and gently heat.

Add ¼ cup reserved pasta water to the pot with a pinch of salt and a few turns of fresh black pepper. Increase heat. With tongs, move sauce around getting the sauce to adhere to pasta. Just before going to plate the dish, add a little Parmigiano Reggiano, olive oil and basil leaves to the pot. Mix well for 10 Seconds. Plate the spaghetti and add meatballs around; sprinkle with remaining Parmigiano Reggiano. Serve with garlic bread and wine.

Serve the biscotti at the end of the meal. Buon Appetito!