

Meatballs

Ingredients

- 24 meatballs
- 1 large onion finely chopped
- 1 green pepper chopped
- 1tbsp tomato puree
- 1tbsp ketchup
- 1tbsp Worcestershire sauce
- 1 glass red wine
- 2 400g tins of tomato
- 6 cloves garlic, crushed
- 1 large bag Basil



Method

1. Brown off the meatballs in frying pan and turn out into a casserole dish.
2. Fry the onion until soft then add the green pepper and fry for a few minutes more.
3. Add the garlic and fry for a further minute or two.
4. Add the tomato puree, ketchup, Worcestershire sauce and wine and cook for a minute or two to evaporate the alcohol.
5. Add the tinned tomatoes and basil then pour over the meatballs and cook, covered, in the oven at 200°C/Fan-180°C for 45 minutes.
6. Remove the lid for a further 15 minutes of cooking and serve.

Notes

Best served with pasta (spaghetti or penne)..