



Homemade Gnocchi with Meatballs and Red Sauce

By Susie Saccoman

The GREAT
MINNESOTA
Recipe

SERVINGS: 6-8

INGREDIENTS

Sauce

2 cans San Marzano's
3-4 small fresh tomatoes
1 med. sweet onion
4 cloves fresh garlic
3 stalks celery heart
3 fresh heirloom carrots
Fresh Italian parsley & basil
Salt, Pepper, Dried Oregano

Meatballs

1 lb. ground beef 80/20 grass fed
1 lb. fresh Italian or ground pork sausage
1 finely chopped sweet onion
4 finely chopped garlic cloves
1 fresh egg
1/2 c. grated Pecorino Romano
1/4 c. bread crumbs
Italian parsley, basil, dried oregano
Salt and pepper

Gnocchi

Boiling Water
4 peeled Yukon gold potatoes
Whole milk ricotta
2 fresh eggs
Flour

DIRECTIONS

1. Place peeled potatoes in salted boiling water and cook until fork tender, about 20 min.
2. Drain potatoes and put batches through a ricer into a large mixing bowl. Season with salt. Toss in finely minced fresh basil. Make a well in the center.
3. Whip two eggs with .5 lb whole milk ricotta and add to well. Add a sprinkle of Pecorino Romano and a tsp. of olive oil.
4. Sprinkle 1/2 c. flour on top with extra flour on the side. Begin incorporating with a flat utensil then switch to floured hands. Add 1/2 c. more flour as you knead with hands. The mixture should be sticky. Set aside and cover bowl with a towel.
5. Place meat in a large mixing bowl. Sweat one sweet, finely chopped onion and 2 cloves finely minced fresh garlic in 1 tbsp of olive oil in a pan. Add salt, pepper, and Italian seasoning. Cool and add to meat in mixing bowl.
6. Add 1/2 c. finely chopped basil and parsley and 1 c. ground bread crumbs and mix. Add a sprinkle of Pecorino Romano, more salt, pepper, and Italian seasoning, and 1 fresh egg. Mix well with hands. Don't over mix.
7. Form into balls. Preheat oven to 350 degrees and par-bake meatballs on a baking sheet for 15 minutes.

8. While meatballs are in oven, puree celery hearts, carrot, onion, garlic, sweet tomatoes, fresh basil, fresh parsley, salt, pepper, Italian seasoning, and 2 cans of San Marzano's.
9. Place puree in a large pot and bring to simmer. Stir in 1 tbsp tomato paste. Use tongs to put meatballs in the sauce. Leave on low heat, covered, for as long as you can.
10. Roll out gnocchi dough into 'snake-like' lines. Cut with knife or pastry cutter and make a small dent with thumb for each gnocchi. Place on a wax paper lined baking sheet and freeze until ready to boil.
11. In salted, boiling water, bring gnocchi to boil until they float on the top. Place in a serving bowl with some sauce so they don't stick.
12. To plate, add gnocchi, more sauce, a couple meatballs, and top with pecorino cheese and fresh minced herbs. Add crushed red pepper for some heat.