Sausage Meatballs with Spaghetti

Meatballs

1/2 teaspoon salt

1/4 teaspoon baking soda

4 teaspoons water

12 ounces ground pork

2 slices white bread

1/3 cup heavy cream

1/3 cup Parmesan cheese

2 egg yolks

2 garlic cloves, minced

1 teaspoon fennel seeds

1 teaspoon oregano

1 teaspoon pepper

1/2 teaspoon red pepper flakes

12 ounces sweet Italian sausage, casings removed

Tomato Sauce

2 Tablespoons olive oil

1 clove garlic, minced

28 ounce can crushed tomatoes

15 ounces tomato sauce

salt

1 Tablespoon minced fresh basil

1 pound spaghetti

For the meatballs:

Preheat oven to 500. Dissolve salt and baking soda in water. Add pork and fold gently. Let stand 10 minutes.

Pulse bread, cream, Parmesan, egg yolks, garlic, fennel, oregano, pepper and pepper flakes in food processor.

Add pork mixture and pulse until combined.

Transfer half of pork to now empty bowl. Add sausage to food processor and pulse to combine.

Transfer all meat to pork bowl and gently combine with hands.

Lightly shape into meatballs and arrange on a wire rack placed over a foil lined baking sheet.

Bake 15 minutes.

For the tomato sauce:

Heat oil in skillet. Add garlic and cook 1 minute.

Stir in tomatoes, tomato sauce and 1/4 teaspoon salt. Bring to a boil, reduce heat and simmer 10 minutes.

Add meatballs to sauce and simmer 10 minutes. Add basil and salt to taste.