Pork and Ricotta Meatballs

4 slices bread, crust removed and torn into small pieces

1 cup ricotta

2 pounds pork

1/2 cup Parmesan cheese

1/4 cup fresh parsley, chopped

2 eggs

2 shallots, minced

4 cloves garlic, minced

1 Tablespoon salt

1 1/2 teaspoons pepper

Sauce

2 Tablespoons olive oil

2 cloves garlic, peeled and smashed

2 cans crushed tomatoes

2 Tablespoons fresh basil

Combine bread and ricotta. Smash together with fork. Let sit 10 minutes.

Add pork, Parmesan, parsley, eggs, shallots, garlic, salt and pepper. Mix together with hands.

Divide mixture into 24 pieces and roll into ball. Place on a wire rack set over a foil lined baking sheet.

Bake 30 minutes on lowest rack in the oven at 450.

Reduce oven to 300. Heat oil in skillet. Add garlic and cook until browned on all sides. (12-14 minutes)

Add red pepper flakes. Stir in tomatoes and 1 teaspoon salt. Cover with lid, partially, bring to a boil, reduce heat and simmer 30 minutes.

Nestle meatballs in sauce. Cover pan and return to oven for 30 minutes.

Remove meatballs and stir basil into sauce.

Sprinkle with Parmesan and serve with pasta.