

TIM FARMER'S COUNTRY KITCHEN

MEATBALL TACOS

Meatballs

1 pound ground beef
1 egg
1/2 cup bread crumbs
2 garlic cloves, minced
Basil
Oregano
Rosemary
Parmesan cheese (optional)

Mix all together until smooth. Roll into meatballs, roll meatballs into additional breadcrumbs and set aside.

Marinara Sauce

1/3 cup shallots, chopped
1/3 cup onions, chopped
2 garlic cloves, minced
2 tablespoons basil pesto
1/2 cup + 1/2 cup Red wine
4 pints diced tomatoes
Dried oregano and basil
1 cup tomato sauce
6 ounces tomato paste
Sugar to taste

Cook shallots and onions in oil until tender. Push them to side of pan and add garlic. Cook until soft for 2 minutes. Add 1/2 cup red wine. Stir in basil pesto and immediately add tomatoes. Stir together and add in desired spices. Add sauce and paste and continue stirring over medium heat. Keep adding red wine as sauce cooks down. Add sugar to cut acid of tomatoes. Set sauce aside.

Oil

Tortilla shells
Parmesan cheese
Mozzarella cheese
Banana peppers

Heat oil to 280 degrees. Add meatballs and cook for 10 minutes, until the float and are cooked through. Drain on paper towel. Take tortilla shell and top with 3 meatballs, marinara sauce, cheese and banana peppers.

