

Camille's Italian American Cooking

Heirloom Tomato Salad with Ricotta Salata Cheese

2 pounds of heirloom tomatoes, cored and cut in wedges

Half a medium red onion, sliced thin

1 teaspoon dried oregano

2 garlic cloves, chopped

1/4 cup loosely packed basil, torn

3 tablespoons red wine vinegar

4 tablespoons extra virgin olive oil

Kosher salt and freshly ground black pepper

1/4 pound ricotta salata cheese, shaved

In a large bowl, mix tomatoes, red onion, oregano, garlic, basil, vinegar and extra virgin olive oil. Season with salt and pepper. Top with ricotta salata cheese

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Roll meat into one-and-a-half-inch balls. In a large saucepot, warm olive oil on medium heat. Add onions and cook until translucent. Add meatballs in batches and brown on each side. Remove meatballs to a plate. Stir and scrape drippings in the pot, and add crushed tomatoes, basil, salt, pepper, and red pepper flakes. Return meatballs back to pot and simmer for one hour, stirring occasionally.

In a large pot, boil water for the spaghetti. When water begins to boil, add salt liberally. Let water return to a boil, and cook spaghetti until al dente. Drain. Plate in a family-style platter, or in warmed individual bowls, and top with tomato sauce and meatballs. Add extra Parmigiano-Reggiano. Garnish with fresh basil.

Camille's Tip: Ingredients for meatballs should always be chopped very fine so that meatballs will not fall apart. You may also bake your meatballs three-quarters of the way in a baking dish. Then add them to the sauce the last twenty minutes of simmering.