

Maine Arts Camp

2012

Recipe Name: Chinese Meatball Pasta

Chef: Charles Limoggio C.E.C.

Preparation Time: 20 minutes

Servings: 4

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
4	links	Italian Sausages	Casing removed
12	ounces	Ground pork	
3	each	scallions	Minced
1	tsp	Soy Sauce	
1	tsp	White vinegar	
1	tsp	Toasted sesame oil	
2	tsp	Grated ginger root	
pinch		Cayenne pepper	
1/2	cup	Heavy cream	
1	pound	spinach	Steamed & chopped
1/2-3/4	pound	Curly pasta	Fusilli or twists

Procedure:

- 1 Put a very large pot of water on to boil for the pasta.
- 2 Put the sausage meat, the ground pork and all the seasonings into a bowl and mix with your hands.
- 3 Form the mixture into tiny meatballs of about 5/8" diameter.
- 4 Heat a large frying pan and add a little olive oil and then the meatballs. Sauté them, shaking the pan to keep them round, until they lose their color
- 5 Toss the pasta into the boiling water.
- 6 Add the cream to the frying pan over the meatballs. Add a little of the pasta water to thin it to about the consistency of light cream. Add the spinach and stir it in. Continue to stir while the pasta finishes cooking.
- 7 When the pasta is done, drain it and put it into the frying pan, stirring to incorporate the sauce. Serve blazing hot, optionally with a sprinkling of sesame seeds, but **DO NOT USE CHEESE**