

GOOP



Great Sunday Dinners Julia's Turkey Meatballs

ingredients

- 2 tablespoons olive oil, plus 2 additional tablespoons
- 1 large yellow onion, very finely diced
- 3 cloves garlic, peeled and minced
- 2 teaspoons fennel seeds
- coarse sea salt
- freshly ground pepper
- 1 28 oz. can whole tomatoes, pulsed in a food processor with their juice or crushed by hand
- 1/2 cup panko breadcrumbs
- zest of 1/2 lemon
- 1/4 cup finely chopped flat-leaf parsley
- 1 tablespoon finely chopped fresh thyme
- 1 teaspoon finely chopped fresh rosemary
- 1 pound ground turkey (preferably dark meat)
- 1 egg
- 1 pound spaghetti, cooked just before serving
- 1/4 cup basil leaves, roughly torn

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preparation

Heat two tablespoons of olive oil in a large Dutch oven over medium heat. Add the onion and cook for about eight minutes, sweating it without giving it too much color. When it's soft, add the garlic and fennel seeds and season generously with salt and pepper (about a teaspoon of salt and a half teaspoon of pepper should do). Sauté for an additional three or four minutes. Remove and reserve half of this onion mixture in a large mixing bowl. Add the tomatoes and their juice to the remaining mixture in the pot, turn the heat to low and simmer while you make the meatballs. Be sure to put a little water in the tomato can, swish it around and add it to the pot (don't waste a bit!).

To make the meatballs, combine the breadcrumbs, lemon zest, parsley, thyme and rosemary with the reserved onion mixture. Add the turkey and egg and mush it all with your hands (the best tool for this job) just until everything is well-combined, don't over mix. Form the mixture into one and a half inch balls with your hands (of course you can make them whatever size you like). Heat the last two tablespoons of olive oil in a large nonstick skillet over medium-high heat. Making sure not to overcrowd the pan, brown the meatballs (should take about five minutes). Put the browned meatballs into the simmering tomato sauce and let them cook, shaking the pot occasionally to roll the meatballs around, for at least twenty minutes and up to an hour and a half. Taste the sauce and season with salt and pepper. Serve with spaghetti and the torn basil.

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