

Classic Meatball Sub

A fun little book called [*The Encyclopedia of Sandwiches*](#) by [Susan Russo](#) (Quirk Books, 2011) recounts the quirky lore of a wide array of sandwiches, from the commonplace (peanut butter and jelly) to the bizarre (the "chip buddy," a french fry and mayo sandwich). When I saw the meatball sub, I was hooked. I made very minor changes, only around the edges.

Makes enough meatballs for 6 to 8 sandwiches, or make fewer sandwiches and serve leftover meatballs with pasta

MEATBALLS: Preheat the oven to 400 degrees and line a rimmed baking sheet with foil. Spray the foil. Combine 1/2 pound each ground beef and ground pork in a large bowl with 1 cup breadcrumbs, 1/3 cup grated parmesan cheese, 1/4 cup chopped flat-leaf parsley, 1 beaten egg, and 1/2 teaspoon each salt and pepper. Mix with one clean hand until well-combined. Scoop into 1-1/2 inch balls and place on the prepared baking sheet. Bake for 20 minutes.

SAUCE: Meanwhile, make the tomato sauce. Heat 2 teaspoons olive oil in a medium pot and saute 2 diced shallots and 4 minced garlic cloves until translucent. Stir in one 28-ounce can crushed San Marzano tomatoes and one 15-ounce can tomato sauce, 1/4 teaspoon crushed red pepper, and 1 teaspoon salt. Reduce heat to medium-low and let bubble until the meatballs are ready. Add the meatballs to the sauce (they need a bit more time to cook through, so don't nibble them yet) and simmer for 10 to 15 minutes longer. Stir in 1/4 cup fresh minced parsley.

ASSEMBLY: Split 6 to 8 (or less, or more) rolls (I used Dutch crunch rolls) in half. Pull out a bit of the doughy bread from the bottom rolls so the meatballs don't roll around. For each sandwich, nestle about 4 meatballs in each roll, spoon on some tomato sauce, and top with a slice of provolone. Lay the roll tops face-up, and flat, alongside. Broil 2 minutes until the cheese melts and the rolls turn golden. Watch carefully. Serve immediately.