



# One hundred spaghetti strings

Meet Steffy, a girl who tries to bring her fractured family back together again by working her way through her mother's old cookbook. Here's the recipe for One Hundred Spaghetti Strings, sure to fill your stomach and your heart.

## Ingredients

- |  |                                 |   |
|--|---------------------------------|---|
| * 1/3 cup onion                          | * pepper                        | * parsley, oregano, and basil                     |
| * 3-4 cloves garlic                      | * salt                          | * cups flour                                      |
| * few capfuls olive oil                  | * garlic powder                 | * 4 eggs  |
| * 3 egg whites                           | * splash milk                   | * salt  |
| * 1 pound ground beef                    | * 6 sweet and/or spicy sausages | * a little extra water, in case dough is stubborn |
| * 7-8 pieces of bread left out overnight | * 4 cans (8-ounce) tomato sauce | * Parmesan cheese                                 |
|  | * 4 cans (6-ounce) tomato paste |   |

## Meatballs and Sauce

1. Dice onion, pound garlic. Peel off any leftover skin. Put it all in big cooking pot on stove along with some olive oil. Turn on stove to medium heat and let onions and garlic cook slowly. While they're cooking, start meatballs.
2. Separate whites from yolks (save yolks in fridge for something else).
3. Crinkle hard bread into bread crumbs.
4. Squish ground beef around in big mixing bowl.
5. Shake in salt, pepper, garlic powder, and bread crumbs.
6. Pour in milk and egg whites.
7. Clump everything into ball.
8. Roll chunks into small balls. Set balls aside.
9. Breathe in flavor of onions and garlic on stove.
10. Peel off casing of sausages.
11. Break sausage meat on top of onions and garlic. Let brown.
12. Pour in sauce and paste. Then fill each empty can with water and pour that in, too.
13. Sprinkle in parsley, oregano, and basil.
14. Turn stove to high heat. Boil for 20 minutes.
15. Drop in meatballs.
16. Simmer sauce on low for however many hours you can. Stir occasionally.

## Spaghetti

1. Combine flour, eggs, and salt.
2. Stir dough mixture with wooden spoon. It'll be a little stubborn at first, probably.
3. Fold dough every which way.
4. Press dough into table with your muscles!
5. Knead dough like crazy.
6. Cleesh dough under bowl for 30 minutes.
7. Slice off chunk. Sprinkle with flour.
8. Roll out into thin piece.
9. Cut into long strips.
10. Feed each strip into pasta machine.
11. Boil water. Add pasta when water's boiling. Cook for about 8 minutes.
12. Test a few strings before serving.
13. Pour on sauce and sprinkle parmesan cheese

All of the recipes Steffy makes are included at the end of the book, for aspiring Master Chefs to make (and devour) when they're done reading!

To learn more about *One hundred spaghetti strings* and other great books, visit [harpercollinschildrens.com](http://harpercollinschildrens.com)

