

## Mama Mia That's a Spicy Spaghetti Sauce

★ **WFBL COOK BOOK OF THE STARS** ★



**FRANK SINATRA**

Born in Hoboken, Frank was an only son. His mother came to this country from Genoa and father from Sicily. As a lad, Frank had always been crazy about music, but his parents failed to share his enthusiasm of making a career of it. His first singing spot was with Harry James, then Tommy Dorsey. The turning point in Frank Sinatra's career came in January, 1943, when he signed for a series of personal appearances at New York's Paramount Theater. Then and there, he became "The Voice." Sinatra's slight build is kept in hard trim by his prowess at boxing, golf and bowling.

### MRS. FRANK SINATRA'S RECIPE FOR SPAGHETTI AND MEAT BALLS

**MEAT BALLS**

|                               |                                   |
|-------------------------------|-----------------------------------|
| 1 lb. chopped meat, ½ pork,   | 1 cup bread crumbs                |
| ½ beef                        | 1 teaspoon finely chopped parsley |
| 1 clove garlic (chopped fine) | Salt and pepper to taste          |
| ½ cup grated Italian cheese   |                                   |
| 2 eggs                        |                                   |

(Mix all well, form into balls, brown in oil and put aside until sauce is made.)

**SAUCE**

|                                    |                           |
|------------------------------------|---------------------------|
| 1 large can Italian style tomatoes | 1 teaspoon ground parsley |
| 1 can tomato puree                 | ½ cup olive oil           |
| 1 small onion                      | Thyme                     |
| 1 clove garlic                     | Salt                      |
|                                    | Black pepper              |

**DIRECTIONS**

Brown chopped up onion and garlic in oil in which you brown meat balls. Strain tomatoes, add puree to the juice. Add the oil in which you have browned onion and garlic, but remove all sauteed ingredients. Season with salt, pepper, thyme and parsley. Cook the sauce (covered) for 1 hour, with meatballs added, over a slow fire. Boil spaghetti in water, salted to taste. Remove spaghetti, drain. Serve it on a platter over which you have poured sauce and meat balls. Add layer of cheese, and add full covering of sauce, add another layer of cheese and another layer of sauce. Serve piping hot.

**FRANK SINATRA SHOW**

**WFBL 9:00 P. M.**

Wednesdays

*Max Factor*

*Hollywood*

W F B L

**Positano, Campania Jan 11, 2023 ([Issuewire.com](https://www.issuewire.com))** - **Ciro De Gennaro SpA**, a leading producer of authentic Italian pasta sauces, is excited to announce the relaunch of Frank Sinatra's line of pasta sauces under the **Opera Sauce™** brand. The sauces were first introduced by Sinatra on "Dinah's Place," a 1970s daily television program on NBC, and were later commercialized by San Francisco-based **Armanino Foods of Distinction Inc.** under the **Artanis Foods International** brand.

"We're thrilled to bring back Frank Sinatra's signature spaghetti sauces, which have been a favorite among pasta lovers for decades," said **Ciro De Gennaro**, President, and CEO of **Ciro De Gennaro SpA**. "Our sauces are made with the freshest ingredients, just like Frank Sinatra's 'Rat Pack' restaurant 'La Dolce Vita' on Santa Monica Boulevard in Beverly Hills, California."

The sauces are made with 100% Napoli garden tomatoes and are available in four authentic Italian flavors: **Mona Lisa's Naturale Salsa**, **Zazza's Limoncello**, **Frank Sinatra's Marinara**, and **The Godfather's Spaghetti Sauce**. The Godfather's Spaghetti Sauce is a nostalgic recipe based on a scene from the

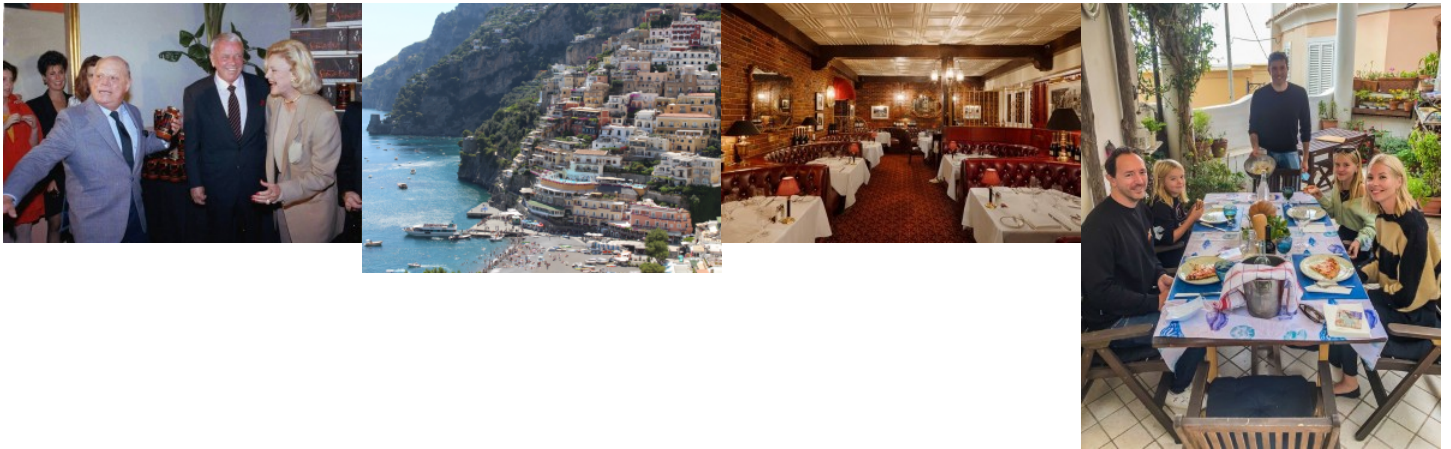
movie "The Godfather."

"We use high-quality San Marzano tomatoes sourced from a family-owned farm in Southern Italy. The rich volcanic soil in the region is the perfect pH for producing sweeter and less acidic tomatoes," said De Gennaro.

Opera sauces come in 16-oz and 24-oz jars and are available now at <https://operasauce.webnode.co.uk>, with plans to expand to retailers nationwide. Suggested retail prices are \$5.99 – \$8.99 per jar.

For more information, please contact Ciro De Gennaro SpA at +39 35 1174 46 73.

<https://youtu.be/kqA7uMbGhxY>



## Media Contact

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