

Pasta E Fagioli

*From the Kitchen of
Girard R. Visconti*

Ingredients:

2 Tbs. Chopped Onion
1/4 C Olive Oil
2 Tbs. Chopped Celery
1/8 Lb. Chopped Prosciutto
1 Small Can Chopped Plum Tomatoes
1 Can Cannellini Beans, drained
3 C Chicken Broth (or water)
Salt & Pepper to taste
6 oz. Pasta, elbows or small tubular
2 Tbs. Grated Romano or Parmesan Cheese

Instructions:

Saute the celery and onions in oil until the celery is clear. Add salt & pepper.

Add the chopped plum tomatoes, including the liquid from the can, and simmer on low heat for 15 minutes.

Add the Cannellini beans and broth, cover and cook on medium heat until broth starts to boil.

Cook pasta in a separate pan with salt and water. When cooked, drain and add to soup.

Add the Prosciutto and continue cooking for 5 minutes.

Sausage Calzone

*From the Kitchen of
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Ingredients:

1 Lb. Bread Dough
Chopped Garlic to taste
1/2 Lb. Italian Sausage, sweet or hot

Instructions:

Roll out dough. Chop Garlic onto dough.

Separate sausage links and either saute in a pan with a little oil or grill. chop sausage into thin pieces and line the pieces across the dough.

Add Jerry's pizza sauce and roll dough to cover sausage.

Add another layer of sausage and pizza sauce and keep adding until roll is completed.

Place roll on a lightly oiled pizza pan and bake for 20 minutes at 500 degrees.

Puttanesca

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Ingredients:

4-6 Anchovies
3 Cloves Garlic, chopped
3 Cups Whole Peeled Tomatoes, with juice
8-15 Black olives, pitted
1 Tbs. Capers
Salt to taste
Oregano to taste
1 Lb. Pasta

Instructions:

Coat skillet with olive oil. Add anchovies and cook over low heat until anchovies are dissolved.

Add garlic and cook until lightly browned. Increase heat to medium and add rest of ingredients. After the sauce has come to a boil, reduce heat and simmer for 30 minutes.

Serve over your choice of pasta.

Note: *In Italy, a Puttana is a prostitute. This is the sauce they use to seduce their clients.*

Veal Scallopine with Mushrooms

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Ingredients:

Olive Oil to cover bottom of pan
2 Cloves Garlic - chopped
1/2 Tbs. Butter
1 Cup Mushrooms - fresh sliced
1 Lb. Veal - thin sliced
1/2 Cup Wine - dry white
Salt & Pepper to taste
Parsley to taste

Instructions:

In a large saute pan, heat the oil and butter over medium heat. Add garlic and saute until the garlic is lightly browned. Add mushrooms and saute until mushrooms are cooked through. Add salt, pepper and parsley, stir to mix in.

Pound the veal thin, using a dull flat object (not a sharp meat tenderizer). Add the veal to the pan and saute on both side over medium heat. Add the wine and cook until the inside of the veal is "white". Do not over-cook the veal.

Note: Chicken or fish can be substituted for the veal.

You can add lemon and touch of oil after cooking for flavor.

You can also use onions and/or peppers with the mushrooms, or garnish with roasted red peppers.