

### MOM'S/GRANDMA'S SAUCE

2 cloves garlic, onion, 4 28-oz cans crushed tomato (small or big depending on # of people), 4 6-oz cans tomato paste, whole bayleaf, fresh basil, oregano, salt, pepper, parsley, sugar  
put olive oil in pot and then brown 2 cloves (1 tsp = 1 clove) of garlic in oil + onion. add 4 cans of tomato, 3-4 cans tomato paste. stir constantly. add water (2 tomato paste cans). add whole bayleaf, 3 leafs (not more than 4 leafs) basil. pull out at end. add oregano, salt, pepper, parsley. let simmer (bubbles when stirring). decide how thick you want it, add more water or paste. add 2 tbsps sugar. [2020 - 2 cans paste, no water, 4 basil]

### MOM'S/GRANDMA'S LASAGNA

lasagna noodles, olive oil, muzzi - fresh or (from Aiello's - Galbani brand 2 1-lb packs presliced), also flat slices for top, big 32-oz container of ricotta, parsley, pepper, 2 eggs, grated cheese (parmesian)

[do the day before so it can sit] add the big container of ricotta, fresh parsley, and pepper (no salt). add 3 eggs, taste to see if mixture is ok, add grated cheese too. put lasagna noodles in boiling water. add 2 tbsps olive oil to water (add more if noodles stick). use chicken or meat loaf pan. add sauce to pan. sauce-noodles- ricotta-muzzi. overlap noodles one strip at a time to avoid charring. can put mozzarella into layers (strips or cut up balls but not shredded). smear ricotta mixture on top, overlap. 2 total layers, then sauce-noodles- muzzi cover last layer, sauce on top. also grated cheese on top. bake at 375 degrees for 30 min. cook till you think it's done, if edges are burning, cover it. [2020 - noodles al dente]

### MOM'S/GRANDMA'S MEATBALLS

2.5 lb of 85% beef (can add ground pork too so beef:pork=4:1), 2 cups progresso italian breadcrumbs (1 15-oz can), 4 eggs slightly beaten, 1 cup water, 1 cup fresh parsley, 1/2 cup grated romano cheese. 2 garlic cloves finely chopped, 1 tbsps olive oil, table salt  
add all together in mixing bowl. if too mushy add more breadcrumbs, if too thick more water. line cookie sheet with aluminum foil. roll to size of thumb and pointer in a circle (2 golf balls). Bake at 350 degrees for 30 min. (Do day before making sauce to relief time). Can do a double batch and then freeze after browning.

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### SPIEDINI ALA ROMANO (MOZARELLA EN CAROZZA)

[from youtube Hedy Taranto]

Making as sandwiches, 2 per person (10). Sandwiches: bread (like pane di casa) 10 slices cut in half, 2 lbs mozzarella sliced (logs); Dip in: 10 eggs, 1 cup pecorino romano. Pan with olive oil for frying (must be very hot). Anchovy caper sauce (this came out great) - First put: 1/4 cup olive oil, chopped parsley, 3 cloves garlic, one 2-oz can of anchovies; grind up anchovies let it sit on low heat. Dip sandwiches into egg/cheese mixture and put into pan with hot oil, I did them one at a time, 20 secs per side. Then add to anchovy sauce: 2 tbsps capers, 3 tbsps butter, squeeze of 1/2

lemon; 1/4 white wine (I used savignon blanc cooking wine). Also had one small jar marinara too as a second sauce option (used pizza sauce from Aiellos).

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DAVE:

#### BANANAS FOSTER

1 tbsp butter per banana 1 tbsp brown sugar per banana bananas cinnamon sautee till bananas are as brown as you want add 1 shot rum & flame it (light match & hold near edge) to burn off alcohol add caramel pour over butter pecan ice cream

#### BROWNEB CHICKEN & LINGUINE WITH PINK SAUCE

Anderson Farms split breasts with ribs baby bell mushrooms 1 pint heavy whipping cream salt - a lot in water for pasta pepper fresh basil linguine 2 cans diced tomatoes 1-2 cloves garlic flour rinse breasts with cold water bone the breasts (skin off first, can use skin for stock) cool the pasta with olive oil crush garlic with knife to peel (crushing makes it stronger) hot pan with olive oil added right before breasts salt & pepper the breasts flour the breasts want breasts firm all through (touch with finger) this is browning (flour only) cover the pan with the breast in it with foil or with another pan

sauce - cream, diced tomatoes, mushrooms, garlic, salt & pepper wash basil, roll like a joint, then cut little strips in pan you did breasts, pour white wine, olive oil scrape stuff from bottom of pan, dump in mushrooms

dump in fork fulls of tomatoes & garlic then cream, not too much, do it by eye add basil at very last minute

#### BURGERS & TWICE-BAKED POTATOES

burgers use sirloin tip, cut it up, make patties leave some fat on so they get juicy sautee in pan with a little olive oil flip once heat bun in oven

potatoes bake in oven till can stick fork in w/o resistance

when done, scoop potato out of shell add 1/2 stick butter, milk (not too much), ham, cheddar cheese put in mixer put back in potato shell & bake until little crust on top

#### CAESAR SALAD

1 clove garlic (crushed) 1 anchovy fillet (crushed) 1 coddled (1 min) egg per two 1 teaspoon rough grain mustard 1 tablespoon olive oil juice of 1/2 lemon per two 1/4 cup parmesan cheese 1/4 cup seasoned croutons 1/2 head washed & dried romaine lettuce fresh ground pepper measurements are per portion unless otherwise noted always serve on chilled salad plates

#### CHICKEN FRANCESE WITH PASTA PROVENSAL

batter: flour (lots), 6 eggs, white wine, lemon, salt, pepper, parmesan cheese, olive oil, garlic dip breasts in flour then batter then put in pan with olive oil

provensal: green olives, black olives, diced tomatoes, onion, garlic, pepper CLAMS CASINO

cherry stone clams (6 per portion) wash with salt water or will kill clams (1 tbsp salt per quart of water) shuck - put knife in groove & open OR steam - put a little water in pan, put clams in, cover it clams will open when water boils scrape clam from bottom of shell  
reduce 1 cup white wine to 1 tbsp butter, basil, garlic, parsley, lemons, black pepper, cayenne pepper, salt, (tobasco) put garlic butter mix under each clam in shell sprinkle chopped green pepper on top put bacon slab on top broil to melt butter a little frappe mescaline or romaine lettuce like garland & put on plate as bed  
spiky lemon basket on side

### COQ AU VIN

toasted rice, diced shallot, tumeric, salt, thyme, basil leaf quartered mushrooms, pearl onions browned in olive oil strip of bacon cut in square pieces put in olive oil (if needed) chicken breasts - dredged in flour, put in pan on olive oil (browned) take pan off burned then add 1/4 cup courvoisier (bursts into flames) then add 2 cups red wine (cabernet savignon)  
add bacon, crushed garlic to chicken add burmanet to give body - 2 tbsps butter +

3 tbsps flour, knead with fork reduce wine by half

### FRENCH ONION SOUP

chicken stock with carrots, celery, onion 2 quarts of stock 1.5 quarts onions - cut in half, then section (don't dice) put onions in pot, then carmelize them a lot for crouton put slice of french bread with olive oil & salt on it in a slow oven (300 degrees) let it brown & dry out big mug (Gibson - microwave safe) get onions brown till there's a little black stuff in the pot add the stock to the onions put teaspoon of cognac in serving bowl & ladle soup in add salt & pepper, rosemary put swiss cheese on top (with parmesan on that) put in broiler till melts

### HOLENDAISE SAUCE

4 yolks 1/2 lemon 12 fl. oz. butter salt (pinch cayenne)  
melt butter in pan whip lemon & yolks first then add butter slowly, a ladle at a time should whip over boiling water on stove may need to add water occasionally

### LONDON BROIL

salt, pepper, thyme, garlic powder, cumen 1.5-2 lb flank steak  
marinate in red wine & lime juice (& coffee) 4 min each side in broiler slice thinly

### POACHED SALMON WITH MUSTARD & DILL SAUCE

dill pepper corns celery onion 2 carrots thyme bayleaf 1 cup savignon  
blanc lemon salt water - enough to cover fish garlic let all this boil for 10 min  
side of salmon (get it skinned) pull bones out along center line (to skin, if needed. cut at tail & then pull skin off) dill seed, bayleaf, salt, pepper & small redskin potatoes cut around middle keep submerged in water, let boil until potatoes soft  
sauce: shallot, no oil in pan add savignon blanc, reduce mince dill & add to

sauce add mustard (rough grain) heavy cream - add twice as much as you want sauce then whisk it to reduce to half (will get thicker) add as much salt & pepper as you want  
cut salmon in 3 parts down middle line put salmon in stock, then add water salmon stays in water for 10 min  
serve: sauce on bottom, salmon on top lemon slices & dill sprig on salmon potatoes on side [string beans as a side dish too]

#### SHRIMP & PINK SAUCE OVER PASTA

peel & de-vein 1-lb shrimps in cold water 1 cup of chardonnay (savignon blanc) in pan, reduce to 2 tbsp then add celery, onion, red pepper in pan with olive oil then add shrimp, get them opaque add basil add diced tomatoes add heavy cream add corn starch (for body) add cracked pepper & kumin serve over pasta

#### VEAL CUTLETS, RICE PILAF & ASPARAGUS

put saran wrap over cutlets then pound with flat edge of cleaver (or anything flat)

cutlets: cut at angle across grain

3-step breading: flour egg: 4 brown eggs, little milk, little canola oil, salt bread crumbs: regular bread in blender (then on flat tray)

vellote: 4 tsp flour, 4 tsp butter, cup of canned stock

olive oil & butter in pan add breaded cutlets then add vellote salt, pepper, squeeze lemon (into your palm to catch seeds)

asparagus: tie it so you can get it out of pot (lot of salt in water) when done, put butter on it serve curved on side of plate 3 lemon slices on top of it

rice pilaf: sweat the onions butter, cup of long grain rice 1 tbsp salt for quart of rice tumeric 1/8 of teaspoon tabasco (2 dashes) for 1 quart under 2 cups of water or stock low heat 20 min