



Some of our Family Favorites:

Classic Tomato Sauce

2-3 Tbsp Olive Oil
2 cloves of garlic, minced
1/2 cup chopped onions
1 28 oz can Italian tomatoes, undrained
1 6 oz can tomato paste
1 tsp dried basil
1 tsp oregano
1 tsp salt
ground pepper to taste
1/4 cup grated parmesan or romano cheese

Heat oil in large pan, adding minced garlic, onions and saute over moderate heat until transparent. Add the tomatoes, tomato

paste, basil, oregano, sugar (to taste), salt and pepper. Reduce heat to low simmer cooking with cover slightly ajar for

about 1 hour, stirring occasionally. Correct seasoning (by taste and adjust), and add the parmesan cheese. For thicker

sauce, uncover, cook slowly, stirring frequently.

Ground beef, meatballs, sausage, clams or other shellfish (1/2 lb or more) can be added to the basic tomato sauce.

Meatballs

1/2 lb ground pork, beef or veal, or any combination of the three
1/4 cup fine, fresh bread crumbs
1/4 cup grated parmesan or romano cheese
1 egg yolk
2 tbsp heavy cream
1/8 tsp grated nutmeg
1/2 tsp chopped garlic
2 tbsp chopped parsley or basil
Salt and pepper to taste
3 tbsp corn, peanut or olive oil.

Combine, roll and fry until dark brown.

Garlic Bread (butter, garlic and oregano) in broiler ... briefly or see Golden Sesame Bread recipe!

Ceaser Salad

Combine 1 1/2 cloves of garlic and 1/2 cup of olive oil
Tear and wash 1 head of Romain lettuce
Sprinkle salt and pepper
Add 1 cup of grated parmesan or romano cheese
Add juice of 2 lemons, mix in dry mustard to taste
Add 1 cup of croutons and mix salad
Add 1 raw egg
Add any optional items, bacon, anchovy, and/or vinegar.
Toss Salad

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Baked Ziti

1 lb ziti or penne (cooked)
15-16 oz Ricotta Whole Milk Cheese (Pollo Brand)
1 raw egg
salt, pepper, onion powder, garlic powder and oregano (Prefer Adobo Seasoning when available)
8 oz to 1 lb mozzarella cheese (cut into slices to cover top), more is creamier! We use 8.
Tomatoe sauce (to taste ... we use about 16 oz, but original recipe called for about 28 oz)

Bake at 300 for 30 minutes, just to brown cheese topping.

Pasta with Pepperoni and Broccoli

Trim 1 lb broccoli, cut into julienne pcs.
Cook stems 5 min/Add flowers and cook 5 min more.
Heat 1 tbsp oil with garlic halved. Do NOT Brown! Remove garlic, if necessary.
Add 4 oz diced pepperoni, cooking 5 min
Cook 1 lb pasta (penne), drain, add 1/4 stick of butter and 1/2 cup of grated parmesan or romano cheese.
Add broccoli and pepperoni mixture to pasta and serve.

Fettucine Carbonara

Cook 1 lb of Fettucini
Fry 1/2 lb of bacon until crisp ... drain all but 2 tbsp of fat
Saute 1 green pepper (halved, seeded and diced)
Beat 3 eggs in small bowl Stir in 1/2 tsp crumbled marjoram leaf, salt and pepper
Toss 1/2 stick of butter to pasta
Add Seasoned eggs and toss until well blended.
Add bacon, green pepper and 1 cup of Romano cheese

Cheesecake (NY Style)

1. Beat 4 pkgs of Cream Cheese
2. Add 1 1/2 cups of sugar
3. Add 4 eggs, 1 at a time, and beat into mixture
4. Add/Mix
 - 16 oz sour cream
 - 3/4 cup milk
 - 4 tbsp flour
 - 1 tbsp vanilla
5. Pour into spring pan
6. Bake at 375 for 1 hour, then open oven door/sit for 1 hour.

Thanksgiving Cheesecake

Crust

1 1/4 ginger snaps
1/2 cup melted butter

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heat oven to 375, press mixture into pan, bake 10 min, cool

Filling

Mix 3 pkgs of cream cheese, 1 1/2 cups sugar, 1 tsp cinn, 1 tsp ginger, 1/2 tsp cloves ... until smooth

Mix 16 oz of Pumpkin, then mix 3 eggs (1 at a time)

Bake at 375 for 1 hour and 45 minutes.

Sangria (Serves 4)

1 Bottle of Burgandy

1 jigger of kirshwasser (cherry brandy)

juice of 2 oranges

1/2 to 3/4 cup sugar

1 unpeeled apple, cut into small wedges

1 unpeeled orange, cut into small wedges

Note: Peaches and strawberries can be substituted for apples and oranges, when available.

Cheddar Fondue (Serves 4)

Heat 1 cup of milk, 2 tbsp of flour, and 1 lb of diced cheddar cheese.

Add 1 tsp grated shallots or onions and 1 tsp Worcestorshire sauce with a dash of cayenne pepper and salt.

Toyoba (Port with Soy Sauce)

Crush 4-5 cloves of garlic

1/2 tsp ground black pepper

1/4 cup of soy sauce

1 tbsp sugar

1 lb cubed port (cut into 2 inch squares)

Cook for 1 hour (closed pot/medium flame), adding 1 cup of water (1/4 cup at a time). Add more soy sauce and sugar if needed

at end!

With Lots of Fond Memories!