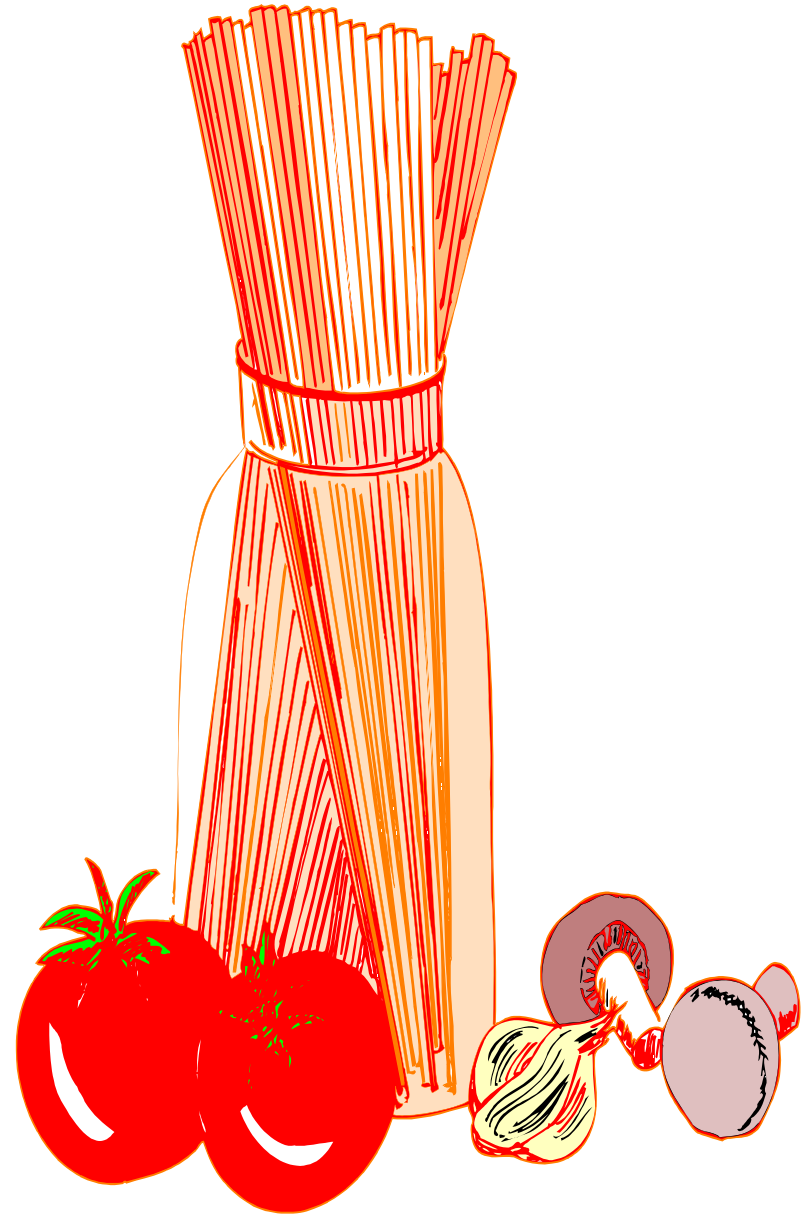
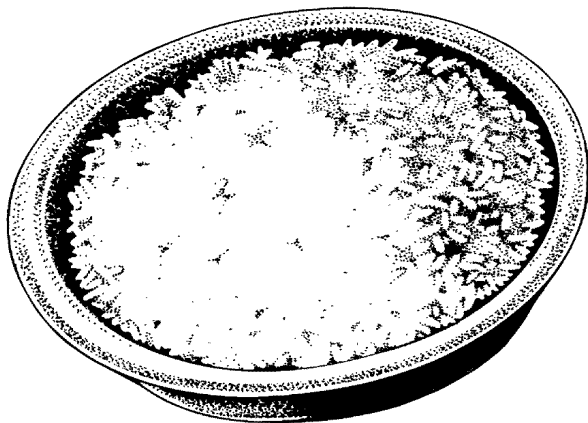


Pasta and Rice

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Basic Egg Pasta Dough

3 to 4 servings:

2 ¼ cups all-purpose flour

3 eggs

5 to 6 servings:

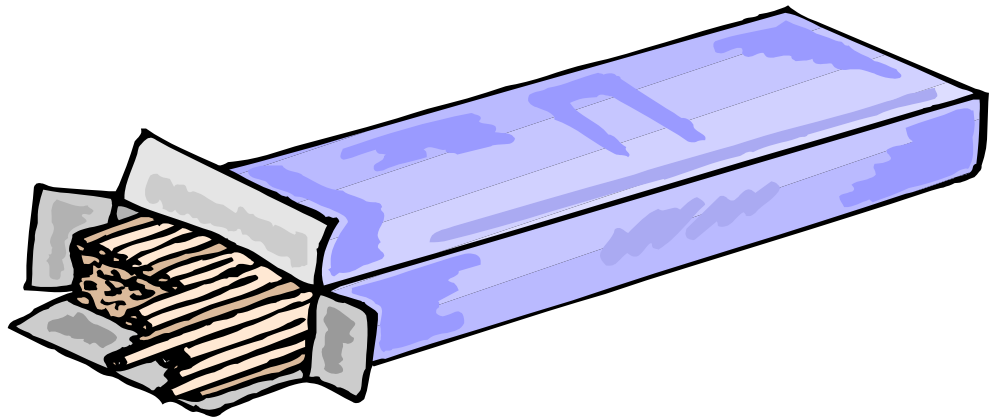
3 cups all-purpose flour

4 eggs

7 to 8 servings:

4 ½ cups flour

6 eggs



Put flour on a pastry board and make a well in the center. Break eggs into well; beat with a fork.

Draw some flour from inner rim of well over eggs, beating constantly. Keep adding flour a little at a time until you have a soft dough. Put dough aside. With a pastry scraper, remove bits and pieces of dough attached to board.

Lightly flour board and your hands. Knead dough 10 or 12 minutes, adding flour a little at a time until dough is smooth and pliable. Insert a finger into center of dough. If it comes out almost dry, dough is ready for pasta machine.

If dough is sticky, knead it a little longer adding more flour. Set rollers of pasta machine at their widest opening.

Cut an egg-size piece from dough. Wrap remaining dough in a cloth towel to prevent it from drying.

Flatten small piece of dough, dust with flour and fold in half. Run it through pasta machine. Repeat this step 5 to 8 times or until dough is smooth and not sticky. Change notch of pasta machine to the next setting and run dough through once without folding it. Keep changing setting and working pasta sheet through machine until pasta reaches desired thickness.

A good thickness for general use is about 1/16". Sprinkle dough with flour between rollings if it is sticky.

Penne With Hot Pepper & Tomatoes

1 ½ lbs. Tomatoes

1/3 cup olive oil

½ small red or green hot pepper, chopped

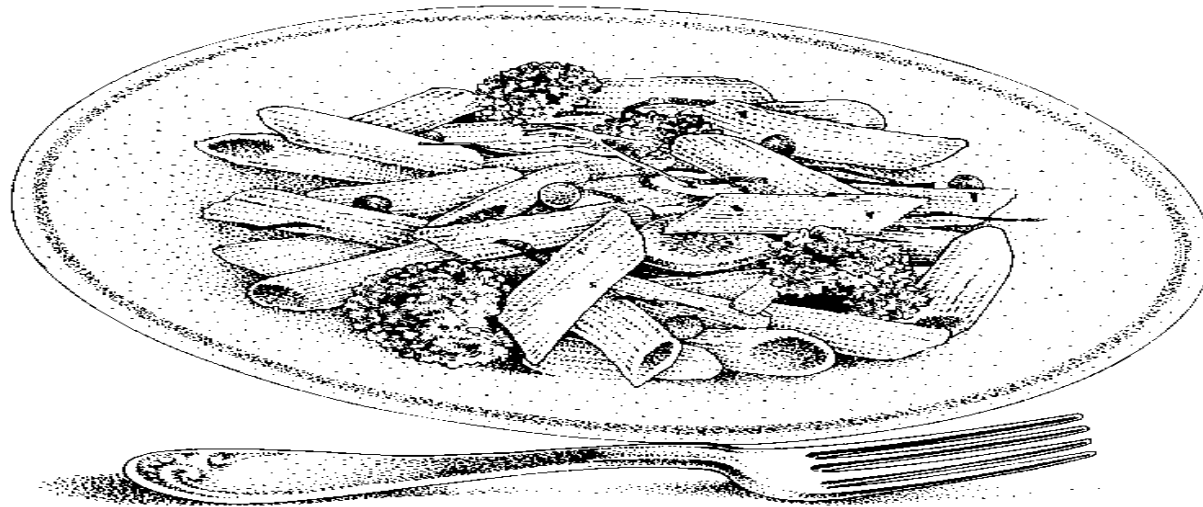
2 garlic cloves, finely chopped

Salt to taste

2 Tbl. chopped parsley

1 lb. Penne pasta

Cut out tomato cores with a sharp knife. Fill a large saucepan 2/3 full with water. Bring water to a boil. Add tomatoes. Boil 20 to 25 seconds or until skins begin to split. Place tomatoes in a bowl of cold water. Peel cooled tomatoes and cut in half horizontally. Squeeze seeds and juice out of each tomato half. Dice tomatoes. Heat oil in a large skillet. Add hot pepper and garlic. Sauté over medium heat about 1 minute. Before garlic changes color, add diced tomatoes. Season with salt. Cook uncovered over medium heat 8 to 10 minutes. Stir in parsley and cook 1 to 2 minutes longer. Fill a very large saucepan 2/3 full with salted water. Bring water to a boil. Add penne. Bring water back to a boil and cook penne uncovered until tender but firm to the bite, 8 to 10 minutes. Drain penne and place in skillet with sauce. Toss penne and sauce over medium heat until sauce coats penne, 20 to 30 seconds. Serve immediately.



Tortelloni With Ricotta Cheese & Parsley

Basic Egg Pasta dough, made with 3 cups flour, see above
Cheese filling

2 cups Tomato-Cream sauce

2 Tbl. butter

1/3 cup freshly grated Parmesan cheese

Additional Parmesan cheese

Cheese Filling:

1 egg yolk

1 lb. Ricotta cheese

1/3 cup chopped parsley

1/2 cup freshly grated Parmesan cheese

1/2 tsp. freshly grated nutmeg

Salt to taste

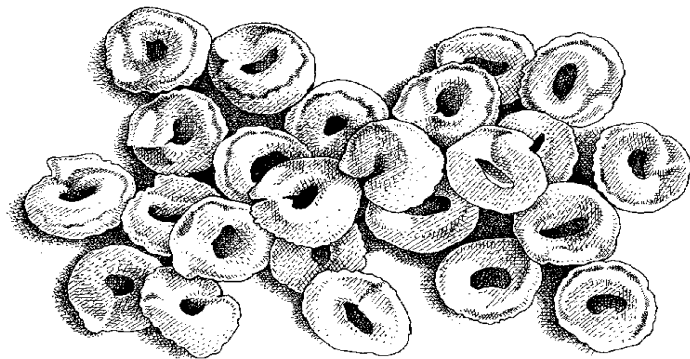
Tomato-Cream Sauce:

2 Tbl. butter

1 1/2 cups plain tomato sauce

1/2 cup chipping cream

Salt and pepper to taste



Prepare cheese filling and refrigerate. Prepare tomato-cream sauce and let stand at room temperature. Prepare basic egg pasta dough. Cut a small piece of dough and work through the pasta machine until you have a very thin sheet of pasta.

Cut pasta into 3" circles using a glass or a cookie cutter. Put 1 tsp. filling in the center of each circle. Fold circles in half and press firmly to seal edges to make tortelloni. Bend each tortelloni around your finger, pressing 1 pointed end over the other. Repeat with remaining dough, rolling out and filling 1 sheet of pasta at a time. Dust 2 or 3 large plates or trays with flour. Place tortelloni on plates or trays.

Turn tortelloni over every couple of hours until completely dry. Refrigerate uncovered until ready to use. Fill a very large saucepan 2/3 full with salted water. Bring water to a boil. Add tortelloni. Bring water back to a boil and cook tortelloni uncovered until tender but firm to the bite. Drain tortelloni and place in a warm deep dish or bowl. Add butter, tomato-cream sauce and 1/3 cup Parmesan cheese. Toss gently until mixed. Serve immediately with additional cheese.

Cheese filling: Beat egg yolk in a large bowl. Add ricotta cheese, parsley, Parmesan cheese and nutmeg; mix to blend. Season with salt.

Tomato-cream sauce: Melt butter in a medium saucepan. Add plain tomato sauce and cream. Season with salt and pepper. Simmer 5 to 10 minutes.

Noodle and Spinach Casserole

1 Pkg. (8 or 9-oz.) narrow noodles, cooked and drained

2 Tbl. melted butter or marg.

Salt and pepper to taste

1 pkg. frozen chopped spinach, or 2 bunches fresh spinach, cooked and drained

1 cup sliced fresh mushrooms, sautéed in 2 Tbl. butter, or 1 can mushrooms drained

1 ½ to 2 cups diced cooked lamb, beef, veal, chicken, turkey, ham or pork

1 ½ to 2 cups sour cream or gravy (canned gravy may be used)

Buttered breadcrumbs

Combine noodles, butter and salt and pepper; set aside. Combine spinach and mushrooms; set aside. Combine meat and sour cream; set aside. Arrange ½ of noodles in a greased 2-qt. casserole dish; add meat mixture in a layer, then spinach. Top with remaining noodles; sprinkle with buttered breadcrumbs. Bake at 350° for 30 minutes or until thoroughly heated and browned.

Angel Hair Pasta With Chicken

2 Tbl. olive oil, divided

2 skinless, boneless chicken breast halves, cut into 1" cubes

1 carrot, sliced diagonally into ¼" pieces

1 pkg. (10-oz.) frozen broccoli florets, thawed

2 cloves garlic, minced

12 oz. angel hair pasta

2/3 cup chicken broth

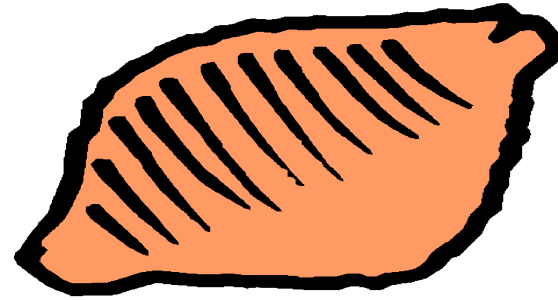
1 tsp. dried basil

¼ cup grated Parmesan cheese

Heat 1 Tbl. oil in a medium skillet over medium heat; add chicken. Cook, stirring, until chicken is cooked through, about 5 minutes. Remove from skillet and drain on paper towels. Heat remaining oil in same skillet. Begin heating water for pasta. Add carrot to skillet; cook, stirring, for 4 minutes. Add broccoli and garlic to skillet; cook, stirring, for 2 minutes longer. Cook pasta according to package directions. While pasta is cooking, add chicken broth, basil and Parmesan to skillet. Stir to combine. Return chicken to skillet. Reduce heat and simmer for 4 minutes. Drain pasta. Place in large serving bowl. Top with chicken and vegetable mixture. Serve immediately.

Stuffed Shells

Large pasta shells, cooked and drained
2 lbs. Ricotta cheese
½ cup shredded mozzarella cheese
4 oz. Parmesan cheese
1 ½ tsp. chopped parsley
2 eggs
Salt and pepper to taste
1 Tbl. garlic
1 can pasta sauce



Mix together all ingredients except shells and enough Parmesan and mozzarella cheese for topping. Cook shells until slightly hard. Fill with cheese mixture. Pour part of sauce in baking dish. Put stuffed pasta on sauce and top with remaining sauce. Bake 35 minutes at 350°. Sprinkle with Parmesan and mozzarella cheese. Bake until melted.

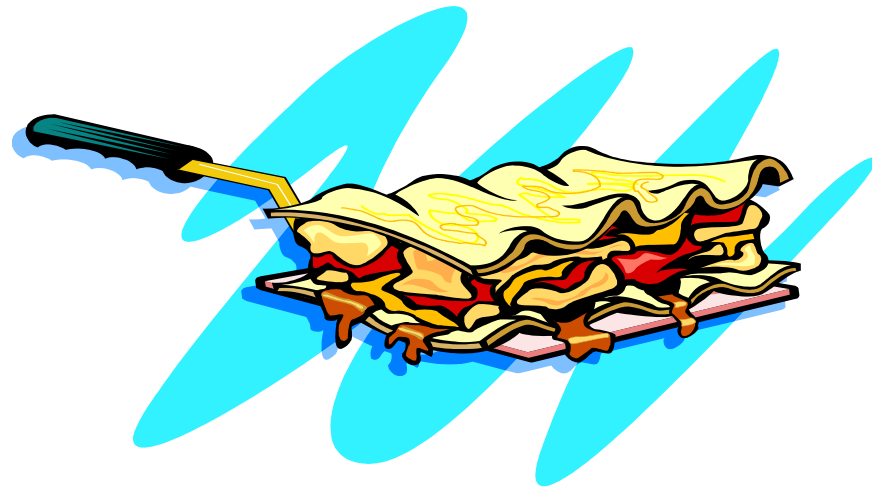
Classic Cheese-Stuffed Shells – Rebecca Wendel

2 eggs
2 containers (15-oz. each) ricotta cheese
2 cups (8-oz.) shredded mozzarella cheese
1 cup grated Parmesan cheese, divided
½ cup chopped fresh parsley or 2 Tbl. dried
1 tsp. salt
1/8 tsp. pepper
12 oz. Jumbo shells, cooked 15 minutes and drained
3 cups prepared spaghetti sauce

In medium bowl, beat eggs lightly. Stir in ricotta cheese, mozzarella, ¾ cup Parmesan, parsley, salt and pepper. Spoon about 2 Tbl. cheese mixture into each shell. Arrange in 9" x 13" baking dish; top with spaghetti sauce. Sprinkle with remaining Parmesan cheese. Bake in 350° oven 30 minutes or until heated through.

Streamlined Lasagna

1 lb. Ground chuck
1/3 cup minced onion
1 tsp. garlic salt
1/4 tsp. pepper
1/4 tsp. dried oregano
3 Tbl. snipped parsley (1 Tbl. dried)
1 can tomatoes (2 1/2 cups)
1 8-oz. can tomato sauce
1/4 lb. Lasagna (4 to 6 pieces)
1/4 lb. Swiss cheese (thin)
1 1/2 cup cottage cheese (or Ricotta)
2 Tbl. snipped parsley



Cook chuck until red color almost disappears. Add onion; sauté until tender. Drain fat. Add garlic salt, pepper, oregano, 3 Tbl. parsley, tomatoes and tomato sauce. Simmer uncovered 30 minutes. Cook lasagna as directed on package; drain; cover with cold water. In serving dish, arrange 1/3 meat sauce, 1/2 lasagna, 1/2 Swiss cheese and 1/2 cottage cheese. Repeat; end with meat sauce, then 1 slice Swiss cheese, slivered. Bake 30 minutes at 350°. Sprinkle with 2 Tbl. parsley.

Lasagna Roll-Ups With Cream Sauce

Lasagna:

8 uncooked lasagna noodles
2 Tbl. butter or margarine
1 tsp. minced fresh garlic
1 cup sliced zucchini (1/8" thick)
1 cup yellow, red or green pepper, cut into 1" pieces
½ cup coarsely chopped red onion
½ tsp. salt
¼ tsp. pepper
2 Tbl. torn fresh basil (2 tsp. dried)
1 tsp. chopped fresh oregano (1/4 tsp. dried)
1 egg, slightly beaten
1 cup shredded mozzarella cheese
½ cup freshly grated Parmesan cheese
15-oz. carton ricotta cheese (12-oz. carton cottage cheese can be substituted)
2 cups ripe tomatoes, cut into ½" pieces

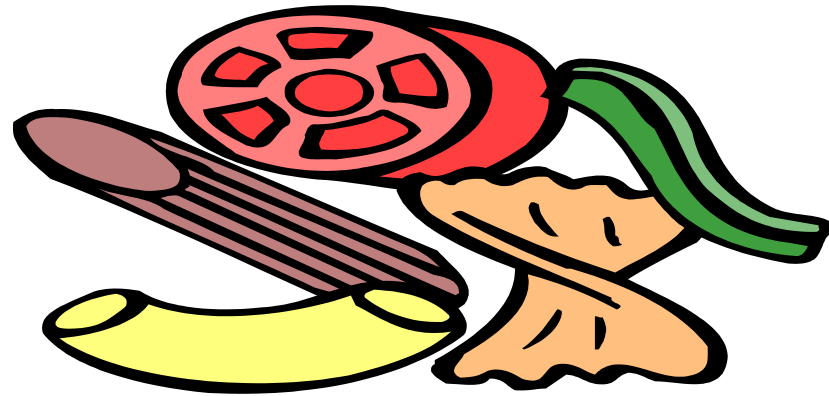
Herb Sauce:

2 Tbl. butter or margarine
2 Tbl. all-purpose flour
¼ tsp. salt
¼ tsp. pepper
1 cup milk
1 cup shredded mozzarella cheese
¼ cup chopped fresh parsley
1 Tbl. torn fresh basil (1 tsp. dried)
2 Tbl. freshly grated Parmesan cheese

Heat oven to 350°. Cook lasagna noodles according to pkg. directions; rinse. In 10" skillet melt 2 Tbl. butter until sizzling; stir in garlic. Add remaining lasagna ingredients except egg, cheeses, tomatoes and lasagna noodles. Cook over med. heat, stirring occasionally, until vegetables are crisply tender (5 to 6 minutes). Meanwhile, in large bowl stir together egg and cheeses. Stir in tomatoes and cooked vegetables. Place about ½ cup filling on one end of each lasagna noodle. Roll up lasagna noodle, jelly roll fashion. (Some filling will spill out each end.) Place, seam side down, in 12" x 8" baking pan. Fill in around roll-ups with excess filling. Set aside. In 2-qt. saucepan melt 2 Tbl. butter over medium heat; stir in flour, ¼ tsp. salt and ¼ tsp. pepper. Cook, stirring occasionally, until smooth and bubbly (30 sec.). Add milk; continue cooking until sauce begins to thicken (1 to 2 minutes). Stir in 1 cup mozzarella cheese, 1 Tbl. parsley and 1 Tbl. basil. Continue cooking, stirring occasionally, until cheese is melted (2 to 4 minutes). Pour over lasagna roll-ups; sprinkle with 2 Tbl. Parmesan cheese. Bake for 25 to 30 minutes or until heated through.

Ziti Casserole – Grandma Mitchell

Ziti or Rigatoni
Spaghetti sauce
Green bell peppers, sautéed
Onion, sliced
Mushrooms, sliced
1 lb. Ground beef
Grated Parmesan cheese
Mozzarella cheese
Basil



Preheat oven to 400°. Cook all ingredients (if using canned sauce there is no need to cook it first). Sauté in some olive oil and garlic. Oil a casserole dish. Start with sauce and layer Ziti second and so on until all ingredients are used, end with mozzarella cheese, covering entire top of casserole. Bake in 400 oven until sauce is bubbling and cheese is melted and browned.

Sicilian Pasta Salad – Vegetarian recipe

1 tsp. salt
8 oz. pasta shells or rotini (twists)
2 cups fresh green beans, trimmed and cut into 1" lengths
1 med. yellow summer squash, halved lengthwise and sliced ¼" thick
12-oz. jar marinated artichoke hearts with liquid
¼ cup oil-packed, sun-dried tomatoes, drained and thinly sliced
1 to 2 Tbl. red wine vinegar to taste
1 Tbl. chopped fresh oregano or 1 tsp. dried
6 oz. part-skim mozzarella cheese, preferable fresh, diced
Salt and pepper to taste

Cook pasta according to pkg. directions. Meanwhile, steam green beans and squash separately until each is just tender. Rinse under cold running water and drain well. Drain pasta, rinse under cold running water and drain well. Transfer to large serving bowl. Add green beans, squash, artichokes with liquid, tomatoes, vinegar, oregano, cheese, salt and pepper. Toss to mix and coat. Serve at room temperature.

Herb Garden and Lemon Pasta

8 oz. uncooked corkscrew or twist pasta
1/3 cup vegetable oil
3 cups sliced zucchini, 1/4" thick
1 cup chopped red onion
1/4 cup freshly grated Parmesan cheese
1/4 cup chopped fresh basil
1/4 cup chopped fresh chives
1/4 cup chopped fresh parsley
2 med. ripe tomatoes, cut into wedges
1/2 tsp. salt
1/2 tsp. pepper
2 Tbl. lemon juice

Cook pasta according to pkg. directions; drain. Meanwhile, in 10" skillet heat oil; add zucchini and onion. Cook over med. heat, stirring occasionally, until zucchini is crisply tender (5 to 7 minutes). Add remaining ingredients and pasta. Cover; let stand 2 minutes or until tomatoes are heated through.

Rice Casserole – Amy Mitchell

1 Tbl. butter
1 can beef broth
1 can French onion soup
1 can rice
1 can mushrooms

Put everything in a casserole dish, cover, and bake at 350° for one hour.

Better Cook Risotto

1/2 cup chopped onion (1 medium)
4 tsp. margarine or butter
1 cup Arborio rice
3 cups water
3/4 cup beef or vegetable broth
3/4 cup frozen baby peas
1/4 cup grated Parmesan cheese
1/4 cup cubed mozzarella or Muenster cheese (1 oz.)
1 to 2 Tbl. snipped fresh thyme, savory, and / or parsley
Grated Parmesan cheese

In a 2-qt. saucepan cook onion in hot margarine or butter until onion is tender. Add uncooked rice. Cook and stir over medium heat about 5 minutes or until rice is lightly golden. Meanwhile, in another saucepan combine water and broth; bring to boiling. Reduce heat until mixture just simmers. Slowly and carefully add 1 cup of the broth mixture to the rice mixture, stirring constantly. Continue to cook and stir over medium heat until liquid is absorbed. Add another 1/2 cup of the broth mixture to the rice mixture, stirring constantly. Continue to cook and stir until liquid is absorbed. Add the remaining liquid, 1/2 cup at a time, stirring constantly until the liquid is absorbed and rice is just tender. (This will take about 25 minutes total.) Cook and stir until rice is slightly creamy and kernels are tender. Stir in peas, the 1/4 cup Parmesan cheese, mozzarella cheese, and herbs; heat through. Serve immediately. Pass additional Parmesan cheese. Makes about 4 cups.