

## Anne's Italian Sausage and Peppers

One pound sweet Italian sausage

Two or three peppers, preferably red and yellow, sliced about 1/4" wide

One yellow onion, sliced about 1/4" wide

Two cloves of garlic, minced

Olive oil

Coat a skillet with olive oil and brown the sausage, turning so it cooks evenly. Remove from the pan.

Add a little more olive oil to the pan along with the peppers and onions. Cook, stirring until softened and browning. Add the garlic and cook for one more minute.

Slice the sausage into 1/2" thick pieces, mix with the vegetables, and put in a baking dish.

Bake at 400 for 15 minutes, or until sizzling.

## Here is Barbara's recipe for Italian Bean Salad

1/2 red onion, chopped  
2 ribs celery, chopped  
1 can white beans rinsed and drained  
1 can black beans rinsed and drained  
1 can kidney beans, rinsed and drained  
pint cherry tomatoes, halved  
2 tbsp dried oregano, or fresh is nice too if you have it  
1/3 cup apple cider or white vinegar  
3 tbsp olive oil  
Salt, pepper and italian seasoning to taste.

Chop the onions and then let them marinate in the vinegar for about a half hour. Drain and rinse all the beans and add to onions. Add all of the other seasonings and adjust to taste. This is best made several hours to 1 day ahead. If you are making the night before I would wait to add the tomatoes until closer to serving time. This recipe is very forgiving and I don't usually follow recipes. Add whatever you want and feel free to make adjustments!

# Italian Anti pasta salad

by SARAH

$\frac{1}{4}$  ~~cup~~ <sup>cup</sup> mozzarella balls per person

$\frac{1}{4}$  cup cherry tomatoes per person

$\frac{1}{8}$  cup basil leaves (fresh) per person

$\frac{1}{4}$  cup artichoke hearts in juice per person

$\frac{1}{8}$  cup italian salami or curd meat slices per person

$\frac{1}{4}$  cup olives (variety)

+ desired additions

Typically served pre meal

In a bowl combine + toss

# Puttanesca Sauce

The origins of puttanesca sauce are disputed, but food historians agree it was created in Naples in the mid-20th century. The classic combination of anchovies, olives, garlic, chile flakes, tomatoes, and capers gives this sauce a robust flavor. It comes together quickly and can be cooked in the time it takes to boil water and cook the pasta.

By **Grace Parisi** Updated on March 23, 2022

**Active Time:** 10 mins

**Total Time:** 40 mins

**Yield:** 3 cups (enough for 1 pound of pasta)

## Ingredients

- 1/4 cup extra-virgin olive oil *2Tb1*
- 3 garlic cloves, peeled *chopped/jarred*
- 6 anchovy fillets
- 1/4 teaspoon crushed red pepper
- 1 tablespoon tomato paste
- 1 (35-ounce) can whole peeled Italian tomatoes with their juices, crushed with your hands
- Pinch of sugar *2807*
- 2 basil sprigs
- 1/4 cup chopped kalamata olives *1/2 cup*
- 1 tablespoons capers, drained *2Tb1*
- Salt and freshly ground black pepper  
*2 sprigs basil*

## Directions

### Step 1

In a large saucepan, heat the oil. Add the garlic, anchovies, and crushed red pepper and cook over moderate heat, stirring occasionally, until golden, about 5 minutes.

### Step 2

Add the tomato paste and cook, stirring, for 1 minute. Add the canned tomatoes with their juices.

### Step 3

Stir in the sugar, basil, olives, and capers. Season with salt and pepper to taste and bring to a boil.

**Step 4**

Simmer the sauce over low heat, stirring occasionally, until it thickens and is reduced to 3 cups, about 30 minutes. Season again with salt and pepper to taste. Discard the basil sprigs and garlic.

**Make Ahead**

The sauce can be refrigerated for up to 3 days.

# Pasta Puttanesca

By Mark Bittman

Time 30 minutes

Rating 5 ★★★★★ (4106)

There are almost as many explanations for the origins of pasta puttanesca as there are ways to make it. Ostensibly a sauce invented and made by prostitutes, it was designed to lure customers with its powerful aroma. Whatever the origin, no better cold-weather pasta sauce has come down to us. Puttanesca can be made completely with ingredients from the larder; in fact, it can be prepared entirely without ingredients that require refrigeration, though a bit of a fresh herb at the end does help. The basis is a garlicky tomato sauce; canned tomatoes are preferable here. This is brought to a high level of flavor by the addition of anchovies, capers and olives. Red pepper flakes make things even better. The whole process is ridiculously easy.

## Ingredients

Yield: 3 to 6 servings

Salt to taste

3 tablespoons olive oil

3 or more cloves garlic, lightly smashed and peeled

3 or more anchovy fillets

1 28-ounce can whole plum tomatoes

Freshly ground black pepper to taste

½ cup pitted black olives, preferably oil-cured

2 tablespoons capers

Crushed red pepper flakes to taste

1 pound linguine or other long pasta

Chopped fresh parsley, oregano, marjoram or basil leaves for garnish, optional

*pinch sugar*

*1Tb1  
tomato  
paste*

*2Tb1*

*chopped / jarred*

## Preparation

### Step 1

Bring pot of water to boil and salt it. Warm 2 tablespoons oil with garlic and anchovies in skillet over medium-low heat. Cook, stirring occasionally, until garlic is lightly golden.

*added red pepper flakes here*

### Step 2

Drain tomatoes and crush with fork or hands. Add to skillet, with some salt and pepper. Raise heat to medium-high and cook, stirring occasionally, until tomatoes break down and mixture becomes saucy, about 10 minutes. Stir in olives, capers and red pepper flakes, and continue to simmer.

*1Tb1 tomato paste*

### Step 3

Cook pasta, stirring occasionally, until it is tender but not mushy. Drain quickly and toss with sauce and remaining tablespoon of oil. Taste and adjust seasonings as necessary, garnish with herbs if you like, and serve.

## Private Notes

Leave a Private Note on this recipe and see it here.

## Karen's Tiramisu

1 – 16 oz. container mascarpone, room temperature

½ cup sugar

1 cup heavy cream

5 tablespoons Kahlua, divided

1 cup strong coffee, cooled

1 package lady fingers

Cocoa powder

Beat mascarpone, sugar, heavy cream and 4 tablespoons Kahlua until thickened.

Add remaining tablespoon Kahlua to the coffee in a shallow dish.

Quickly dip lady fingers in the coffee mixture and place on the bottom of serving pan. Spoon half the mascarpone mixture over and carefully smooth out. Dip remaining lady fingers and layer on top. Spread remaining mascarpone mixture. Lightly sprinkle cocoa powder on top.

Here is my recipe for tomorrow- a family favorite! See you then. Robin

## **Cook's Illustrated Beef Bolognese Sauce**

food.com

**MAKES:** 4 servings

**PREP TIME:** 35 mins

**COOK TIME:** 3 hrs

### **INGREDIENTS**

3 tablespoons unsalted butter  
2 tablespoons onions, minced  
2 tablespoons carrots, minced  
2 tablespoons celery, minced  
2 ounces pancetta, minced  
3/4 lb ground chuck  
1 cup whole milk  
1 cup dry red wine  
28 ounces whole tomatoes, chopped fine with juice reserved  
salt  
1 lb linguine  
parmigiano-reggiano cheese

### **DIRECTIONS**

1. Heat butter in large, heavy bottomed Dutch oven over medium heat; add onion, carrot and celery and saute until softened but not browned, about 6 minutes.
2. Add ground meats and 1/2 teaspoon salt; crumble meat with edge of wooden spoon to break apart into tiny pieces. Cook; continuing to crumble meat, just until it loses its raw color but has not browned, about 3 minutes.
3. Add whole milk and bring to a simmer; continue to simmer until the milk evaporates and only clear fat remains, 10 to 15 minutes.
4. Add wine and bring to simmer; continue to simmer until wine evaporates, 10 to 15 minutes longer.
5. Add tomatoes and their juice and bring to a simmer; reduce heat to low so that sauce continues to simmer just barely with an occasional bubble or two at the surface, until liquid has evaporated, about 3 hours (if lowest burner setting is too high to allow such a low simmer for three hours, use a flame tamer or a foil ring to elevate pan.).



6. Adjust seasonings with extra salt to taste and serve over linguine. (Can be refrigerated in airtight container for several days or frozen for several months. Warm over low heat before serving.).

7. When cooking the linguine for the bolognese sauce, don't drain the pasta too meticulously. A little water left clinging to the noodles will help distribute the very thick sauce evenly into the noodles, as will adding an extra 2 tablespoons of butter along with the sauce. Top each serving with a little grated Parmaggiano Reggiano.

8. If doubling recipe, increase the simmering times for the milk and the wine to 30 minutes each and the simmering time once the tomatoes are added to 4 hours.