



Italian Feast

DENISE'S SPAGHETTI & MEATBALLS

Make the meatballs first. While they're baking, put the sauce together and then put the cooked meatballs in the sauce and let them simmer for a couple of hours.

Meatball Ingredients: (Makes about 30 meatballs)

2 lbs. hamburger
1 lb. sausage
2 eggs, beaten
Minced onion & garlic (to suit you)
Grated Parmesan cheese
Italian seasoned bread crumbs to bind (about 1 cup or so)

In a large bowl mix all ingredients until blended. Roll out about 1-1/2" meatballs and place on large baking sheet. Bake in a preheated 350 degree oven for approximately 20-25 minutes. When the meat starts to separate, they're done. Drop into pot of spaghetti sauce and let simmer for a few hours.

Sauce Ingredients:

2 large cans crushed tomatoes
1 (16 oz.) can tomato sauce
3 (16 oz.) cans diced tomatoes
1 can tomato paste
1/2-1 whole onion, chopped
1 tbsp. minced garlic
1/2 cup white wine (good drinking wine)
4 tsps. sugar
Season with salt, pepper & Italian seasoning to taste
1/3 c. Parmesan cheese

Optional Ingredients:

Fresh mushrooms, sliced (or 1 small can)
Bell pepper, sliced

Saute onion (and optional veggies) in olive oil in a large pot. Season onions with salt and pepper as they're cooking. Pour in all other ingredients except Parmesan cheese. Add Italian seasoning to taste. Simmer for a few hours with meatballs. Stir occasionally. Add the Parmesan cheese to the sauce the last 30 minutes.

OVEN-BAKED FOUR CHEESE RIGATONI ROSA

1 cup ricotta cheese
2 cups shredded mozzarella cheese
1/4 cup thinly sliced fresh basil leaves
1 egg, slightly beaten
1/2 tsp. ground black pepper
8 ounces rigatoni (or other large tube pasta),
cooked and drained
1 jar Bertolli Four Cheese Rosa Sauce
2 tbsp. Italian Seasoned dry bread crumbs
2 tbsp. grated Parmesan Cheese

Preheat the oven to 350. Combine ricotta cheese, 1-1/2 cups mozzarella cheese, basil, egg and black pepper; set aside. Toss hot rigatoni with sauce in large bowl. Stir in the ricotta mixture. Turn into 11 x 7 inch baking dish, then sprinkle with remaining 1/2 cup mozzarella cheese, bread crumbs, and Parmesan cheese. Bake covered 25 minutes. Remove cover and bake an additional 5 minutes or until bread crumbs are golden brown and cheese is melted. Serves 4.

1. 1 box lasagna noodles cooked and drained.
2. Brown and drain 1 lb. each of hamburger and sausage and 1 chopped onion (you can add red peppers and mushrooms). Add in 1-1/2 cans of 4 cheese spaghetti sauce (the extra is to pour around the sides of the dish after layering)
3. Mix in a bowl: 1 small container of ricotta cheese, 2 cups of mozzarella, 1/2 container of grated parmesan cheese (not the powdery type), 1 beaten egg, salt and pepper
4. Spray the bottom of a 13" x 9" casserole dish and spoon a little of the sauce so you have a thin layer.
5. In two sets of layers: noodles, meat mixture, blob cheese mixture, repeat and top with a final layer of noodles and whatever is remaining. Pour remaining sauce around the edges.
6. Bake in a 350 degree oven for around 45 minutes, or until cheese is melted and bubbly.

ITALIAN LOVE CAKE

1 box fudge marble cake mix
2 lbs. ricotta cheese
3/4 c. sugar
4 eggs
1 tsp. vanilla extract
1 box (3-3/4 oz) instant chocolate pudding
1 c. milk
1 carton of whipped topping

Mix cake as directed on box. Pour into greased and floured 9X13 inch pan. In separate bowl combine ricotta, sugar, eggs, and vanilla; mix well. Spoon mixture over top of unbaked cake. Bake at 350 for 1 hour. Cool. Mix pudding with milk; fold in whipped topping. Spread over cooled cake; refrigerate.

ITALIAN WEDDING SOUP

Meatballs:*

1 lb. ground beef
2 eggs, beaten
1/4 cup dried bread crumbs
2 tbsp. grated Parmesan cheese
1 tsp. Italian seasoning
3 tbsp. minced onion
Mix and shape into 3/4" meatballs

In a large pot add:
2-1/2 quarts chicken broth
1 bag fresh spinach rinsed and sliced
2 cups seashell or bow-tie pasta
1 small bag of matchstick carrots

Bring to a boil and start dropping in the meatballs. Cook at a slow boil for around 10 minutes or until pasta is tender and meatballs are cooked through. Serve with Parmesan cheese sprinkled on top and garlic bread.

*Italian frozen meatballs can be substituted if you don't have time.