

## ***Fettuccini with Smoked Salmon Sauce***

2 T butter	1T Dijon mustard
2 T olive oil	2 T lemon juice
1 c sour cream	½ lb fresh fettuccini
2T chopped shallot or 1 large garlic clove, chopped	8 oz smoked salmon
½ c whipping cream	4 finely chopped green onions

Heat butter and oil in skillet and sauté shallots or garlic for 5 minutes over med heat being careful not to burn. Whisk in creams and mustard, add lemon juice and white pepper. Remove from heat and toss with freshly cooked pasta. Cut smoked salmon in bite size pieces and sprinkle on top along with green onions. I think you can also use canned salmon and add directly into the sauce.



## ***Linguine with Tomatoes and Basil***

4 ripe large tomatoes, cut into ½ inch cubes

1 pound brie cheese, rind removed , torn into irregular pieces – or cheese curds

1 cup cleaned fresh basil leaves, cut into strips

3 garlic cloves, peeled and finely minced

½ cup olive oil

2 ½ tsp salt

½ tsp freshly ground black pepper

1 ½ pounds linguini

freshly grated imported Parmesan cheese (optional)

Combine tomatoes, Brie (or cheese curds), basil, garlic, olive oil, ½ tsp salt and the pepper in a large serving bowl. Prepare at least 2 hours before serving and set aside, covered at room temperature

Prepare linguini

Drain pasta and immediately toss with tomato sauce. Serve at once, passing the peppermill and grated Parmesan cheese if you like. 4-6 portions.

Source: Based on The recipe from 'The Silver Palate'.

## ***Linguini with Oven Dried Tomatoes and Garlic***

2 pounds fresh plum tomatoes  
¾ pound (375 g) dry linguini pasta  
4 t extra virgin olive oil, divided  
3 cloves garlic, chopped

2 bocconcini (fresh mozzarella balls),  
each about 1 ½ oz., diced  
2 T chopped fresh basil  
Salt and freshly ground pepper to taste  
3 T freshly ground parmesan cheese

Preheat oven to 325. Cut tomatoes into wedges, quarters for small tomatoes, sixths for larger tomatoes. Place on a rack in a single layer then place rack over a baking sheet and bake for 1 ½ - 2 hours, or until tomatoes are dried slightly but still soft to touch. Be careful not to over dry. Remove from oven and allow to cool; cut tomatoes into ½ inch pieces. Set aside. In a large pot, cook pasta in lightly salted water. Drain.

In a large skillet over medium heat, heat 2 tsp olive oil; add chopped garlic and sauté for 30 seconds until fragrant. Reduce heat to medium-low and continue to sauté for 2 minutes, being careful not to brown the garlic. Add tomatoes and

heat over medium until mixture is warmed through and just beginning to simmer. Add cooked linguini and toss.

Remove from heat. Add bocconcini, being careful to distribute the pieces evenly. Toss with the remaining olive oil and chopped fresh basil. Season with salt and freshly ground pepper. Serve garnished with freshly grated Parmesan cheese.

Serves 4 – 6

## ***Manicotti***

1 lb fresh ricotta  
7 oz mozzarella  
1/3 parmesan  
1 lb fresh spinach  
1 egg and 1 yolk

3 T parsley  
salt and pepper to taste  
½ t freshly ground nutmeg  
Italian tomato sauce (homemade or  
good bottled type)

Manicotti tubes, homemade crepes or flat pasta rectangles (like lasagna)

Oven 350. Wash, trim and steam spinach. Drain well, cool and chop. Cook pasta al dente and drain and cool. Mix all of the other ingredients except for tomato sauce in large bowl. In large flat baking dish, spread tomato sauce over the bottom. Place about 2 T cheese mixture on each pasta or crepe and roll up. Place in pan, close together but not touching as they swell when cooking. Cover with remaining sauce and cover with foil or lid.

Cook 20- 25 minutes.



## ***Marinated Tomato Sauce***

2 lb small plum tomatoes coarsely  
chopped  
3 T olive oil  
1T balsamic vinegar

1 clove garlic minced  
¼ c chopped fresh basil  
salt and freshly ground pepper

### **Optional ingredients**

½ lb mozzarella cubed  
½ c black olives  
½ c chopped red onions

½ c parsley  
1T minced anchovies or capers  
3 T toasted pine nuts

Combine tomatoes, oil, vinegar, garlic, basil and salt and pepper in large bowl.  
Let stand at room temperature 30 minutes.

Cook pasta in boiling water until al dente. Drain and serve tomato sauce over  
pasta. Add optional ingredients as desired.



## ***Noodle Pancake with Mixed Vegetables***

8 oz spaghetti	4 med carrots sliced
2 T cornstarch	1 t minced ginger
½ lb snow peas	3 T soy sauce
½ lb mushrooms	1 ½ t sugar
1 bunch green onions	

Boil spaghetti until al dente drain well.

Mix cornstarch with ½ c water. In pot, heat 3 T oil and cook peas, mushrooms, green onions. Carrots, ginger stirring often - until vegetables are tender crisp. Stir in soy sauce, sugar and 2 c of water and then cornstarch mix. Cook until thickens. Keep warm

In 10 in skillet over M heat, in 2 T oil, arrange spaghetti to form pancake, pressing together with spatula. Cover and cook 5 minutes until golden brown on

bottom. Slide onto a plate. Heat another 2 T of oil and put in noodle pancake. Cover and cook 5 minutes until golden brown on other side

Serve pancake on platter spoon vegetables over it. Cut with sharp knife or kitchen shears.

## ***Spinach and Cheese Cannelloni***

### **Parmesan cheese crepes:**

3 eggs

1 ¼ c milk

2 T oil

1 c flour

¼ c parmesan cheese

pinch salt

Blend all together with whisk or in food processor. Cover and refrigerate several hours or overnight. Bring to room temperature and cook as for crepes.

### **Filling**

1 pkg frozen spinach chopped

1 ½ lb ricotta

¼ lb mozzarella

2 eggs

3 t béchamel sauce

¼ c chopped onion

salt and pepper

3T grated parmesan

1 clove garlic crushed

Sauté onions in butter. Remove to a bowl. Thaw spinach and wring out as much liquid as possible. Heat in pan to remove any remaining liquid. Add to onions in bowl and add rest of ingredients. Combine well.

### **Béchamel sauce**

1 ½ c milk, 3T butter, 4 T flour

Melt butter until bubbly. Gradually add flour and blend well. Cook over low heat for a few minutes. Add warm milk gradually stirring constantly. Stir in ¼ c parmesan cheese.

**Tomato sauce** Sauté one onion, 1 or 2 cloves garlic in olive oil. Add one large can tomatoes. Add 1T oregano, 2t basil, 3 T sugar, salt and pepper. Simmer until flavors are melded.

**Assembly:** Butter a 13 X 9 Pyrex pan. Spoon one or two spoonfuls of tomato sauce in bottom. Place 2 or 3 T of filling in center of crepe and roll around filling. Place in single layer. Spoon béchamel sauce over and then tomato sauce. Sprinkle with mozzarella if desired. Can refrigerate or freeze at this point. If frozen defrost before baking uncovered 350F for 40 - 45 minutes until hot and bubbly. Can also use commercial cannelloni shells. Boil and drain well.