

Potatoes, Rice, and Pasta

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POTATOES

POTATO-CHEESE MOLD

Serves 10

- 4 1/2 pounds red potatoes
- 3/4 cup butter melted
- 3/4 cup milk
- 4 eggs
- 1/2 cup grated Parmesan cheese
- 4 tablespoons parsley
- 3 teaspoons salt
- 1/8 teaspoon pepper
- 12 ounces mozzarella cheese, cut in small cubes

- Cook potatoes in their jackets in boiling salted water.
- Cool slightly. Peel.
- Mash potatoes, beat in butter and milk, then eggs, one at a time, beating well after each addition.
- Stir in Parmesan cheese, parsley, salt and pepper.
- Butter 2 quart oven proof bowl well.
- Fill bowl with alternate layers of potato mixture and mozzarella cheese cubes.
- Bake at 350° F. for 1 hour, or until top is golden and edge begins to shrink away from side of bowl.

Recipe from AAUW Supper Club Salmon Barbecue Dinner, May 1975

Crisp Oven Fries

Serves 4

You need a heavy-duty rimmed baking sheet for this recipe; our favorite is the Lincoln Foodservice Half-Size Heavy Duty Sheet Pan.

- 4 russet potatoes (*6 to 8 ounces each*), *peeled and cut into 1/2-inch-thick fries*
- 6 tablespoons vegetable oil
- 1 tablespoon cornstarch
- 1 teaspoon [salt](#)

1. MICROWAVE POTATOES Adjust oven rack to lowest position and heat oven to 450 degrees. Place potatoes in bowl, wrap tightly with plastic, and microwave until translucent around edges, 3 to 5 minutes, shaking bowl to redistribute potatoes halfway through cooking. Transfer potatoes to cooling rack and thoroughly blot fry with paper towels.

2. HEAT OIL Coat rimmed baking sheet with 5 tablespoons oil. Transfer to oven and heat until just smoking, 5 to 7 minutes. Meanwhile, whisk remaining oil, cornstarch, and salt in large bowl. Add potatoes to bowl and toss to coat.

3. BAKES POTATOES Arrange in a single layer on hot baking sheet and bake until deep golden brown and crisp, 25 to 35 minutes, flipping potatoes half-way through cooking time. Transfer to paper towel-lined plate and blot with additional paper towels. Serve.

From Cooks Country.com

Traditional Mashed Potatoes

Ingredients

- * 6 medium russet potatoes, peeled and cubed
- * 1/2 cup warm milk
- * 1/4 cup butter or margarine
- * 3/4 teaspoon salt
- * Dash pepper

Directions

Place potatoes in a saucepan and cover with water. Cover and bring to a boil; cook for 20-25 minutes or until very tender. Drain well. Add milk, butter, salt and pepper; mash until light and fluffy.

NO PEEL MASHED POTATOES

Unpeeled potatoes

Bring large pot filled 2/3 with water to a boil.

Cut each potato 1/4 inch deep around the center.

Place potatoes in pot and cook about 30 minutes until knife enters easily.

Place each potato in ice water and slide peel off. Return potatoes to pot.

Mash potatoes and add salt, pepper, butter and milk to taste as above.

Serve and enjoy.

RUMBLEDETHUMPS

Serves 10.

- 2 1/2 pounds white potatoes
- 1 tablespoon salt
- 1 head cabbage
- 1/8 teaspoon pepper
- 1 1/2 tablespoons butter
- 1/2 bunch green onions, chopped
- 3/4-1 cup milk
- 1/4 pound mild cheddar cheese

- Quarter the potatoes and boil 20 minutes or until done.
 - Shred cabbage and boil, covered, with a little water for about 15-20 minutes.
 - Saute the green onion in butter for a few minutes.
 - Peel and mash potatoes with milk, salt to taste and pepper.
 - Finely chop cooled cabbage.
 - Dish can be complete this far early in the day.

 - When ready to bake combine potatoes, cabbage, and chopped onions.
 - Turn into greased 10x10x2" pan.
 - Grate cheddar cheese and sprinkle on top.
- Bake 10-15 minutes.

Recipe from Linda Bernheim used for AAUW Supper Club Scottish Dinner, October 1977

COLCANNON POTATO CASSEROLE

Serves 6.

- 8 medium potatoes
- 8 ounces cream cheese
- 1 small onion
- 2 eggs
- 2 tablespoons flour
- salt and pepper to taste
- 1 can French fried onions.

- Cook the potatoes, then mash them.
- Add remaining ingredients and mix at medium speed until blended.
- Then beat at high speed until light and fluffy.
- Put into greased 7 x 11 baking dish.

- Sprinkle with fried onions.
- Bake uncovered at 300°F. for 35 minutes.

GOLDEN POTATO CASSEROLE

Serves 8.

Preheat oven to 350°F.

- 6 medium potatoes
- 1 teaspoon salt
- 6 tablespoons butter
- 1/4 teaspoon white pepper
- 2 cups shredded cheddar cheese
- 2 cups sour cream
- 1/3 cup chopped green onions

- Cook unpeeled potatoes, chill
- Then peel and grate into large bowl.
- In medium saucepan over low heat combine 4 tablespoons butter and shredded cheese, stirring almost melted.
- Remove from heat.
- Blend in sour cream, onions, salt and pepper.
- Pour over potatoes, stir lightly.
- Put potato mixture into greased 2 quart casserole.
- Dot with 2 tablespoons butter.
- Bake at 350°f. for 45 minutes.

Recipe from Marilyn Regan.

CHANUKAH POTATO PANCAKES

Makes 18 pancakes.

- 6 medium potatoes
- 1 onion
- 2 eggs
- 1/2 cup flour
- 1 teaspoon salt
- dash black pepper
- 1 teaspoon baking powder
- shortening for frying

- Pare and grate potatoes (about 2 cups grated) and onion.
- Drain off excess liquid.
- Beat eggs.
- Add potatoes, onion, flour, salt, pepper and baking powder.
- Stir to make a smooth batter.
- Heat 2 to 3 tablespoons shortening in a skillet.
- Drop batter from spoon into hot shortening enough to make a pancake 3-inches in diameter.
- Brown of both sides.
- Drain on paper toweling.

HASSELBACK POTATOES

(Roasted Potatoes)

Serves 6.

- 6 baking potatoes
- 1 teaspoon salt
- 4 tablespoon butter
- 2 tablespoons dry bread crumbs
- 2 tablespoons parmesan cheese

- Peel potatoes and drop in bowl of cold water.
- Place one potato on a wooden spoon and starting 1/2" from the end, slice down at 1/8" intervals.
- Drop semi-sliced potato back into cold water.
- Drain potatoes and pat dry with paper towels.
- With a pastry brush butter a baking dish large enough to hold potatoes side by side in one layer and cut side up.
- Baste potatoes with 1 1/2 tablespoons melted butter.
- Sprinkle liberally with salt.
- Bake in center of 425°F. oven for 30 minutes.
- Then sprinkle on the bread crumbs.
- Roast about 10 minutes longer until potatoes are done.
- Sprinkle on parmesan cheese and roast 5 minutes longer.

Recipe from Karlene Laube.

MASHED POTATOES and LEEKS with THYME

Serves 8.

- 3 pounds russet (baking) Potatoes (about 6)
- 6 leeks (white and pale green parts only), chopped, washed well, and drained

- 6 tablespoons unsalted butter
- 1 tablespoon fresh thyme leaves, minced
- 1 cup milk
- 1/2 cup heavy cream

- In an 8-quart kettle combine potatoes with cold water to cover by 2 inches.
- Bring water to a boil and simmer potatoes until tender, 35 to 45 minutes.
- While potatoes are cooking, in a heavy skillet cook leeks in 4 tablespoons butter over moderately low heat, stirring occasionally, until softened.
- Stir in thyme and salt and pepper to taste.
- Drain potatoes in a colander and return to kettle.
- Dry potatoes over low heat, shaking kettle, 1 minute.
- Cool potatoes just until they can be handled and peeled.
- While potatoes are still warm, force through a ricer into a large bowl.
- In a small saucepan heat milk and cream until mixture just comes to a boil.
- Stir leeks and milk mixture into potatoes and season with salt and pepper.
- Spread potato mixture in a buttered 4-quart shallow baking dish.
- *Chill potato mixture, covered, 1 day.*
- Preheat oven to 350°F.
- Dot potato mixture with remaining 2 tablespoons butter and bake, covered with foil, in middle of oven until heated through and butter is melted, about 15 minutes.

Recipe from Gourmet, December 1996.
Used New Year's Eve 1996

GRATIN DAUPHINOIS

(Scalloped Potatoes)

- 4 pounds potatoes
- 2 large cloves garlic
- 4 tablespoons butter
- 2 teaspoons salt
- 1/4 teaspoon pepper
- 2 cups (8 ounces) grated Swiss cheese (gruyere or emmentaler)
- 2 cups boiling milk
- 1 teaspoon dry mustard

- Preheat oven to 375°F.
- Spray 9 x 13 dish with Pam.
- Slice potatoes and put in bowl of water.
- Drain and dry the potatoes and spread half of them in bottom of casserole.
- Sprinkle them with half the salt, pepper and cheese.
- Repeat layer of potatoes, spices and cheese.
- Heat milk in microwave with the garlic you have put through a press, the butter and the mustard.

- Pour hot mixture over potatoes.
- Set in upper third of preheated oven.
- Bake for 1 hour or until potatoes are tender, milk has been absorbed, and the top is nicely browned.
- Cover the dish with foil if the potatoes are getting too brown.

Recipe adapted from "Mastering the Art of French Cooking" by Julia Child.
Used for Julia's birthday, 1997.

CLASSIC POTATOES AU GRATIN

Makes: 8 servings

Ingredients

- 1/4 cup (1/2 stick) butter or margarine
- 1/4 cup flour
- 1 tsp. salt
- 1/2 tsp. dry mustard
- 1/4 tsp. pepper
- 2-1/2 cups milk
- 1 pkg. (8 oz.) Shredded Cheddar Cheese, divided
- 2 Tbsp. chopped onion
- 6 cups thinly sliced (1/4 inch) peeled potatoes (about 6 to 8 medium)

PREHEAT oven to 350°F. Melt butter in medium saucepan on medium heat. Blend in flour, salt, mustard and pepper. Gradually add milk, stirring until well blended; cook until thickened, stirring constantly.

ADD 1-1/2 cups of the cheese and the onion; cook until cheese is melted, stirring frequently. Layer potatoes and cheese sauce alternately in 2-quart casserole dish, ending with a layer of the cheese sauce.

BAKE 1 hour 15 minutes or until potatoes are tender. Sprinkle with the remaining cheese. Bake an additional 5 minutes or until cheese is melted.

EASY POTATO CASSEROLE

- 1 pint sour cream
- 1/2 cup butter or margarine, melted
- 1 can cream of chicken or mushroom soup
- 1 cup chopped onion
- 1/2 pound shredded sharp cheddar cheese (8 ounces)

2 pound bag of frozen Southern style hash brown potatoes

- Combine well soup, sour cream, and butter.
- Add onion, cheese and potatoes and mix well.
- Put in 9 x 13 inch casserole.
- Bake at 375°F for 1 hour or at 350°F for 1 1/2 hours.

Recipe from Emily's four year old pre school class, March 1999.

EASY POTATO CASSEROLE (no sour cream)

INGREDIENTS:

- 2 pounds frozen hash brown potatoes
- 1/2 C. melted butter
- 1 tsp. salt
- 1/2 C. onion, chopped
- 1/2 cup chicken broth
- 2 C cheddar cheese
- Toppings
- 1 C cheddar cheese

DIRECTIONS:

Preheat oven to 350°

Defrost potatoes.

Lightly sauté the onions in 1 tbsp of the butter.

Melt the rest of butter in onions and add, salt &, broth.

Mix hash browns with onion & cheese.

Mix in soup mixture.

Pour into a greased 9x13 inch casserole dish.

Bake for 30 minutes, then sprinkle 1 cup cheese on top.

Bake another 15 minutes or until topping is golden brown

From the Internet

GARLIC MASHED RED BLISS POTATOES

- 2 heads garlic
- 1 tablespoon olive oil
- 2 pounds Red Bliss potatoes (about 2 inches in diameter)
- 1/2 cup heavy cream
- 3/4 stick unsalted butter, softened (6 tablespoons)

kosher salt
freshly ground white pepper

- Preheat oven to 400°F.
- Put heads of garlic on a 12-inch sheet of foil and drizzle with oil.
- Wrap garlic in foil, crimping seams to seal tightly, and roast in middle of oven until very soft, 30 to 45 minutes.
- Unwrap garlic and cool until it can be handled.
- Cut off tops of garlic heads with a serrated knife and squeeze garlic out into a small bowl.
- While garlic is roasting, quarter potatoes and in a 6-quart kettle of boiling water boil potatoes until tender, about 20 minutes.
- In a small saucepan simmer cream 5 minutes to reduce slightly.
- In a colander drain potatoes well and in dry kettle steam them over moderately low heat, shaking kettle, until water is evaporated and potatoes are dry, about 1 to 2 minutes.
- Remove kettle from heat and add garlic, cream, and butter.
- With a potato masher mash mixture until smooth and season with kosher salt and white pepper.
- Serves 4.

Recipe from Mauna Lani Bay Hotel, Hawaii, in *Gourmet*, May, 1999.

SWEET POTATOES FOOLPROOF

1 hour, 30 minutes

Yield: Makes as many sweet potatoes as you want.

This method takes the guesswork out of determining when the sweet potatoes are done. The sweet potato flesh is perfectly tender and it separates from the skin, making it extremely easy to remove the skin.

Ingredients

- Sweet potatoes or yams

Instructions:

1. Place potatoes on foil or parchment paper. This will catch any of the syrup that may escape from the sweet potatoes. For easy cleanup, simply remove the foil and throw it away after baking the sweet potatoes.

2. Don't preheat the oven. Prick your sweet potatoes each 2-3 time with a fork, then place them directly on the oven rack in the middle of the oven, above the foil. Turn the oven on to 425.
3. Bake for 45 minutes for sweet potatoes/yams that are 2-3 inches in diameter. For sweet potatoes that are up to 4 inches in diameter, bake for an hour. For super large sweet potatoes, bake for an hour and 15 minutes.
4. After the time has elapsed, don't open the oven but turn it off. Let the sweet potatoes sit in the oven for at least 30 minutes but up to an hour. Remove from the oven and eat immediately with butter and salt and pepper, or remove the skin and store in a container in the fridge.

SWEET POTATO CASSEROLE (RUM SAUCE)

7-8 sweet potatoes
4 tablespoons butter
1/2 teaspoon salt

- Bake the sweet potatoes wrapped in foil at 400° F. for 1 hour.
- Peel, mash, and add butter and salt.
- Put in casserole.

Topping:

2 tablespoons butter
1/2 cup brown sugar
1 tablespoon lemon juice
3 tablespoons dark rum

- Melt butter, add brown sugar and lemon juice.
- Cook until bubbly 3-5 minutes.
- Add rum.
- Return to boil.
- Pour over potatoes.
- Bake at 40 minutes at 350° F. until crusty and golden.

Recipe from Barbara Ellsworth, November 1990, used for Thanksgiving Dinners 1990,1991, 1992, 1993, 1994, 1995, 1996, 2000, 2001, 2010

DUMP SWEET POTATOES

1 can apple pie filling

- 1 can whole berry cranberry sauce
- 1 large can sweet potatoes

Mix all ingredients in 9 x 13 dish.
Bake at 350°F. for about an hour

Recipe from Liana Cauz, September 2001.

ORANGE-FLAVORED SWEET POTATOES WITH OATMEAL COOKIE TOPPING

Serves 8 to 10.

- 7 large sweet potatoes (about 5 pounds)
- 1/2 stick (1/4 cup) unsalted butter, softened
- 1/4 cup firmly packed brown sugar
- 1/4 cup fresh orange juice
- 1/4 cup sweet orange marmalade
- 1 tablespoon finely grated peeled fresh gingerroot
- 2 teaspoons salt

For topping

- 14 3-inch crisp oatmeal cookies, broken into pieces (about 3 cups)
- 3/4 stick (6 tablespoons) cold unsalted butter, cut into pieces

- Preheat oven to 450°F.
- butter a baking dish, 13 x 9 x 2 inches.
- Prick potatoes and bake on a foil-lined baking sheet in the middle of oven until very soft, about 1 1/2 hours.
- Scoop flesh into a large bowl and mash with butter, sugar, juice, marmalade, gingerroot, and salt.
- Spread potato mixture evenly in baking dish.
- Potato mixture may be made 1 day ahead and chilled, covered.
- Bring potato mixture to room temperature before proceeding.

Make topping:

- In a food processor grind cookies fine.
- Add butter and pulse motor until mixture resembles soft cookie dough.
- Wrap topping in wax paper and chill until firm, about 2 hours.
- *Topping may be made 1 day ahead and chilled covered.*
- Preheat oven to 400°F.
- Crumble topping over potato mixture.
- Bake in middle of oven until topping is browned lightly, about 25 minutes.

Recipe from Gourmet, November 1995
Used by Julia for McCrone Thanksgiving dinner, 1995, and 1998.

RICE

RAISIN PILAF

Serves 4.

Preheat oven to 375°F.

1/4 cup butter
1 small onion, minced
1/4 cup slivered almonds
1/4 cup golden raisins
1 cup rice
2 cups hot chicken broth

- Sauté the onion, almonds, and raisins in butter until golden.
- Put in baking dish.
- Add the rice and chicken broth.
- Bake covered 30 minutes at 375°F.

Recipe from Marlene Dervin.

WILD RICE CASSEROLE

Serves 10

1 1/2 cups wild rice
1/2 cup butter
1 large onion chopped
1/2 cup chopped celery
1 cup chopped pecans
1 cup long-grain white rice
5 cups chicken broth
3 tablespoons soy sauce, light or regular
1/4 teaspoon salt

- Wash and drain wild rice.

- Place in saucepan and cover with 2 to 3 inches water.
- Bring to boil and cook 20 minutes only.
- Drain off excess water and set aside.
- Melt butter in large skillet.
- Add onions, and celery and sauté until soft.
- Add pecans and white rice and sauté until lightly toasted.
- Stir in wild rice.
- Transfer to 3 quart casserole.
- Bring chicken broth to boil.
- Stir in soy sauce and salt and pour over rice.
- Cover and bake at 350°F. for 1 1/4 hours or until all liquid is absorbed.

Recipe from Marlene Dervin, Culinary December 1988.

WILD and BROWN RICE with PECANS and APPLES

- 1 1/2 cups wild rice, rinsed & drained
- 1 cup brown rice
- 1 cup chopped apples
- 1/4 pound bacon, cut crosswise into thin strips
- 2 tablespoons bacon drippings, butter or vegetable oil
- 1 cup chopped white onion OR; mix of chopped leek (white part only) and shallot
- 1 cup chopped celery (about 3 ribs)
- 1 cup chopped pecans OR: a mixture of walnuts and pecans
- 1/2 cup dry sherry
- 2 teaspoons dried marjoram (*optional*)
- 1 teaspoon dried thyme (*optional*)
- salt (*optional*)
- 1/2 teaspoon ground black pepper

- Cook wild rice and brown rice according to each package's directions.
- Cool and set aside.
- Cook bacon in large skillet over medium heat until crisp.
- Remove to paper toweling to drain.
- If there is less than 2 tablespoons drippings in skillet, add butter or oil as needed.
- Heat the fat in the skillet.
- Add the onion and celery to the hot skillet, adding a little more fat if necessary.
- Sauté for 3 to 5 minutes or until softened.
- Using a slotted spoon, remove the vegetables mixture to a large bowl.
- Add the wild and brown rice, bacon, nuts, sherry and seasoned pepper and the marjoram, thyme and salt, if using.
- Mix together well.
- Spoon into a shallow 3-quart baking dish.
- Cover and refrigerate until ready to bake.

- Bake in a preheated 375°F. oven for 45 to 50 minutes or until heated through.

Recipe adapted from Family Circle, November 1995, Helen Witty's Wild Rice and Walnut Stuffing.

Recipe used for New Year's Eve, 1995.

Baked Broccoli Cheese Rice

Rice and broccoli florets swimming in a cheesy sauce and baked to a bubbly, golden brown.

Prep Time: 20 minutes

Cook Time: 30 minutes

Total Time: 50 minutes

Yield: 8 side dish servings

INGREDIENTS:

4 tablespoons butter, plus more for greasing pan
4 cloves garlic, minced
1/4 cup flour
2 cups milk
1 teaspoon dijon mustard
1/2 teaspoon sea salt and a few cracks fresh black pepper
2 + 1/2 cups sharp cheddar cheese, shredded
1/3 cup fresh Parmesan cheese, shredded
3 cups cooked rice (I used brown)
2 -3 cups cooked broccoli florets

INSTRUCTIONS:

Grease a 9x13-inch casserole pan. Preheat oven to 400 degrees F.

In a large saucepan melt the butter over low heat; add garlic and saute until fragrant. Whisk in flour and cook 3-4 minutes, whisking constantly. Slowly whisk in milk, mustard and season with salt and pepper, bring to a simmer 4 minutes, whisking occasionally. Add 2 cups of cheddar cheese and parmesan; stir until mostly melted; remove from heat.

Stir in rice and broccoli florets, pour into casserole pan, sprinkle remaining 1/2 cup cheese over top. Bake 30 minutes until bubbly and lightly golden on top. Allow to set 5 minutes before serving.

LEMON and PINE NUT BULGAR

4 tablespoons unsalted butter
2 shallots, minced
2 1/2 cups uncooked bulgar

1/2 cup dry vermouth
5 cups chicken broth
grated zest of 2 lemons
1/4-1/2 cup pine nuts, toasted (see note 2)
salt and freshly ground white pepper to taste
minced fresh parsley for garnish

- Melt the butter in a large saucepan and sauté the shallots over low heat until tender.
- Add the bulgar and sauté over low heat, stirring, until it is well coated with butter. Do not brown.
- Stir in the vermouth, broth and zest.
- Bring to a boil, reduce the heat to low, and cover.
- Cook until the liquid is absorbed, about 10 to 15 minutes.
- Taste and add more liquid if the bulgar isn't tender enough.
- Stir in the pine nuts.
- Season with salt and pepper.

Note 1: Can be prepared up to 1 day in advance and refrigerated.

Reheat covered in a microwave or in a preheated 350°F oven before serving.

Note 2: Toasting nuts.

Place nuts on an aluminum foil-lined cookie sheet in a preheated 350°F oven until toasted.

Watch carefully, shaking the pan from time to time, to avoid burning.

It should take 15 to 20 minutes.

PASTA

STUFF-INS

Makes about 100 stuff-ins.

1 1/8 pounds of lean ground meat
1 pound De Cicco #24 Rigatoni
1 egg
Salt
Pepper
Spices (Italian seasoning, garlic, basic)

Mix meat, eggs, and seasoning. Using cookie press, force meat into pasta. Cook in boiling water slightly less than box directions to prevent meat from coming out from pasta. Dress with favorite pasta sauce.

Note: Stuff-ins may be frozen before cooking, but do NOT refrigerate (the pasta splits for some reason)!

Note: We used 200 stuffins for 7 of us., 15 is enough for Bee

PESTO

1c parsley sprigs
1/2c pine nuts
2 cloves garlic
1T dried basil
1/2c oil
1/4c water

Blend until smooth. Add 1/4c grated parmesan cheese. Toss with spaghetti.

PASTA PRIMAVERA

Serves 6 to 8 as a first course.

1/2 cup salted butter
1 medium onion minced
1 large garlic, minced
1 can asparagus spears, cut diagonally into 1/4 inch slices
1/2 pound mushrooms, thinly slices
6 ounces cauliflower, broken into small florets
1 medium zucchini, cut into 1/4 inch rounds
1 small carrot, halved lengthwise, cut diagonally into 1/8 inch slices
1 cup whipping cream
1/2 cup chicken stock
2 teaspoon dried basil
3 ounces prosciutto, chopped
5 green onions, chopped
salt and freshly ground pepper
1 pound fettuccine or linguine, cooked al dente, drained
1 cup freshly grated parmesan cheese

- Heat wok or large deep skillet over medium high heat.
- Add butter, onion and garlic and sauté until onion is softened, about 2 minutes.
- Mix in asparagus, mushrooms cauliflower, zucchini, and carrot and stir fry 2 minutes.

- Increase heat to high.
- Add cream, stock and basil and allow mixture to boil about 3 minutes. until liquid is slightly reduced.
- Stir in prosciutto and green onion and cook 1 minute more.
- Season with salt and pepper.
- Add pasta and cheese, tossing until thoroughly combined and pasta is heated through.

Recipe from Bon Appétit, May 1979.

MOSTACCIOLI

Serves 4.

1	pound ground beef	2	cans tomato soup
2	soup cans water	1	teaspoon oregano
1/2	teaspoon salt	2	cups mostaccioli

- In a large skillet or Dutch oven brown ground beef, stirring frequently.
- Add soup, water, oregano, and salt.
- Heat until boiling.
- Stir in mostaccioli and cook covered over low heat 30 minutes, or until mostaccioli is tender

LASAGNA

Serves 6.

Bakes at 350° F. for 30 minutes.

1	pound ground beef	1	Lawry's Spaghetti Sauce Mix
2	cloves garlic	1/2	pound lasagna noodles
2	teaspoon seasoned salt	1/2	pound mozzarella cheese
1/2	teaspoon pepper	1/2	pound ricotta cheese
1	#2 1/2 tomatoes	1/2	cup grated Parmesan cheese
1	can tomato sauce		

- Brown meat in seasoned salt. Add garlic, pepper, tomatoes, tomato sauce, and dry mix, stir and simmer 30 minutes
- Boil lasagna noodles, drain, rinse and dry well.
- In a 9x12x2-inch baking dish, layer 1/3 of sauce, cover with noodles, then mozzarella (sliced or shredded), and ricotta cheese.
- Repeat layers ending with meat sauce and top with grated cheese.

- Bake at 350° F. about 30 minutes.

LASAGNA ROLLS

Recipe courtesy Giada De Laurentiis. Serves 12.

Ingredients

Sauce:

3 tablespoons unsalted butter
2 tablespoons all-purpose flour
1 3/4 cups whole milk
1/2 teaspoon salt
1/8 teaspoon ground black pepper
Pinch ground nutmeg

Lasagna:

1 (15-ounce) container whole milk ricotta cheese
1 (10-ounce) package frozen chopped spinach, thawed, squeezed dry
1 cup plus 2 tablespoons grated Parmesan
1/2 lb. mild Italian sausage
1/2 medium onion, chopped
2 cloves garlic, minced
1 large egg, beaten to blend
3/4 teaspoon salt, plus more for salting water

1/2 teaspoon freshly ground black pepper
1 to 2 tablespoons olive oil
12 uncooked lasagna noodles
2 cups marinara sauce
1 cup shredded mozzarella (about 4 ounces)

Instructions

To make the sauce: Melt the butter in a heavy medium saucepan over medium-low heat. Add the flour and whisk for 3 minutes. Whisk in the milk. Increase the heat to medium-high. Whisk the sauce until it comes to a simmer and is thick and smooth, about 3 minutes. Whisk the salt, pepper, and nutmeg into the bechamel sauce.

Preheat the oven to 425 degrees F.

Cook sausage in fry pan using a little oil to prevent sticking. Set aside.

In same pan, saute onions and garlic until softened, add spinach and cook to dry. Whisk the ricotta, spinach, 1 cup Parmesan, egg, onions, garlic, salt, and pepper in a medium bowl to blend.

Add a tablespoon or 2 of oil to a large pot of boiling salted water. Boil the noodles until just

tender but still firm to bite. Drain. Arrange the noodles in a single layer on a baking sheet to prevent them from sticking.

Prepare marinara. Add some to sausage to completely coat.

Butter a 13-by-9-by-2-inch glass baking dish. Pour the bechamel sauce over the bottom of the prepared dish. Lay out a lasagna noodles on a work surface, coat lightly with marinara to form a base. Then spread about 3 tablespoons of ricotta mixture evenly over each noodle. Add about 1-1/2 tablespoons sausage over cheese. Starting at one end, roll each noodle like a jelly roll. Lay the lasagna rolls seam side down, without touching, atop the béchamel sauce in the dish. Repeat with the remaining noodles and ricotta mixture.

Spoon 1 cup of marinara sauce over the lasagna rolls. Sprinkle the mozzarella and remaining 2 tablespoons of Parmesan over the lasagna rolls.

Cover tightly with foil after crinkling up some foil to keep cover from touching rolls. Bake until heated through and the sauce bubbles, about 20 minutes. Uncover and bake until the cheese on top becomes golden, about 10 minutes longer. Let stand for 10 minutes.

Meanwhile, heat the remaining marinara sauce in a heavy small saucepan over medium heat until hot, and serve alongside.

Classic Lasagna Béchamel and No Boil Noodles

This lasagna recipe is made with layers of béchamel sauce (a basic white sauce) rather than the usual ricotta cheese, making it rich and flavorful without being too heavy.

It also features "no-boil" lasagna noodles. These are a huge time-saver over ordinary lasagna noodles that you have to boil and drain. With the no-boil variety, you just assemble the lasagna with the uncooked noodles, seal it tight with foil and bake. As the sauce simmers, the noodles cook all on their own.

You'll need about a 3 cups of béchamel to make this. (See recipe just above increased by half)

Prep Time: 30 minutes

Cook Time: 50 minutes

Total Time: 1 hour, 20 minutes

Ingredients:

- ½ lb ground beef
- ½ lb ground pork
- 2 28-oz. cans tomato sauce
- 1 medium onion, chopped
- 3 cloves garlic, chopped

- 2 tsp dried oregano
- 2 tsp dried basil
- Kosher salt and freshly ground black pepper, to taste
- 6-8 white mushrooms, sliced
- 2 cups shredded mozzarella cheese
- ½ cup grated parmesan cheese
- 1 box "no-boil" lasagna noodles
- 3 cups béchamel sauce

Preparation:

1. Preheat oven to 400°F.
2. [Prepare the béchamel sauce.](#)

Making the red sauce:

3. Brown the ground beef and pork in a large skillet or heavy-bottomed saucepan. Drain excess fat (reserving 2 Tbsp for the next step), remove meat from pan and set aside.
4. Sauté onion and garlic in reserved fat for 10 minutes or until the onion is translucent.
5. Add the mushrooms and cook until soft, another 5 minutes or so.
6. Return meat to the pan and add the sauce and dried herbs. Bring to a simmer and cook for another 5 minutes, stirring occasionally, just until everything is heated through. Remove sauce from heat and season to taste with Kosher salt and black pepper.

Assembling the lasagna:

7. Ladle enough red sauce to cover the bottom of a 3-qt ovenproof baking dish.
8. Arrange a layer of noodles atop the sauce, then another layer of sauce. Drizzle roughly one-third of the béchamel evenly atop the red sauce.
9. Repeat the previous step two more times — noodles, red sauce and béchamel — until you have three layers in place.
10. Spread the shredded mozzarella evenly atop the lasagna, then sprinkle on the grated parmesan.
11. Cover the dish tightly with foil and bake for 40 minutes.
12. Remove foil and bake for about 10 more minutes, or until the cheese on top has browned slightly.
13. Remove lasagna from oven and cool for 10 minutes before serving.

Makes 6 generous servings.

Used for SCVD Christmas Party 2012

TETRAZZINI

Serves 6.

Bakes at 375° F. for 20-25 minutes.

12	ounces vermicelli	1/4	cup chopped onion
4	ounces fresh mushrooms, sliced	1/4	cup butter
1/4	cup flour	1/4	teaspoon salt
dash	pepper and nutmeg	1/4	cup sherry
1 3/4	cups milk	2	cups half and half
1/4	cup chopped green pepper	1/4	cup chopped pimento
1	cup Romano cheese	1/2	cup bread crumbs
1	pound cooked meat, cut into strips (ham, turkey or chicken)		

- Cook pasta in boiling water for 5-7 minutes, until tender, yet firm. Drain.
- Sauté onion and mushrooms in butter until onion is transparent.
- Turn off heat and blend in flour, salt, pepper and nutmeg to form smooth paste.
- Turn on heat and add milk and half and half all at once stirring constantly. Bring to a boil, boil 1 minute, stirring frequently.
- Stir in green pepper, pimento, and sherry.
- Combine 1/2 cup of cheese with vermicelli.
- Place half of pasta in bottom of greased 2 1/2 quart casserole or 9x13x2-inch baking dish.
- Arrange half of meat over pasta. Pour 1/2 of sauce over meat.
- Repeat layers ending with sauce.
- Sprinkle remaining 1/2 cup cheese and bread crumbs over top.
- Bake at 375° F. for 20-25 minutes or until lightly browned and bubbly.

Recipe from Mary Elaine McEnery, August 1972.

INSIDE-OUT RAVIOLI a la TAPPELLA

2	10 ounce packages frozen chopped spinach	2	cups shredded Monterey Jack cheese
		1	cup soft bread crumbs
1	pound ground beef, (I used ground turkey)	4	eggs, well beaten
2	onions, chopped	1	quart Pasta Sauce or more
4	cups cooked bow ties, (2/3 of a pound)		Parmesan Cheese

- Defrost spinach and squeeze dry, reserving liquid.
- Brown meat and onion.
- Add browned meat, onion, and spinach liquid to approximately 1 quart of pasta sauce.
- Simmer for 10 to 20 minutes.
- Combine spinach, eggs, bread crumbs, bow tie pasta, and Jack cheese.
- Cover the bottom of a 13 x 9 inch pan with some meat sauce.
- Spread the spinach and pasta mixture over sauce.
- Top with the rest of the meat sauce mixture.

- Sprinkle top with parmesan cheese as thick as you like.
- Bake 30 minutes at 350°.

This recipe was originally published in the St. Ambrose Parish cookbook many years ago. St. Ambrose is located on the Hill, the Italian neighborhood in St. Louis, MO.

Served at the Layette Luncheon, 2002

BAKED ZITI

Makes 2 - 8 x 8 pans

- 16 ounces ziti pasta, slightly undercooked
- 1 egg
- 2 cups cottage cheese or ricotta cheese
- 10 ounces package frozen spinach, cooked and well drained
- 4 - 5 cups spaghetti sauce with meat or without meat

- In food processor, combine egg and cottage cheese.
- Then mix all ingredients in a large bowl.
- Divide into 2 sprayed pans.
- To serve: defrost.
- Bake at 350 for 30 minutes.
- Additional cheese may be added to top before baking.

Recipe from Julia, February, 1999

SPAGHETTI WITH LEMON AND OLIVE OIL (AL LIMONE)

Serves 4 to 6, more if used as first course.

NOTE: Let the dish rest briefly before serving so the flavors develop and the sauce thickens.

Ingredients:

- Table salt
- 1 pound spaghetti
- 1/4 cup extra—virgin olive oil, plus more for serving
- 1 medium shallot, minced (about 3 tablespoons)
- 1/4 cup heavy cream
- 2 teaspoons finely grated zest and 1/4 cup juice from 3 lemons
- 1 ounce finely grated Parmesan cheese (about 1/2 cup), plus more for serving
- Ground black pepper

2 tablespoons shredded fresh basil leaves

Instructions:

1. Bring 4 quarts water to boil in large Dutch oven over high heat. Add 1 tablespoon salt and pasta to boiling water; cook, stirring frequently, until al dente. Reserve 1 3/4 cups cooking water, drain pasta into colander, and set aside.
2. Heat 1 tablespoon oil in now-empty Dutch oven over medium heat until shimmering. Add shallot and 1/2 teaspoon salt; cook until shallot is softened, about 2 minutes. Whisk 1 1/2 cups of reserved pasta cooking water and cream into pot; bring to simmer and cook for 2 minutes. Remove pot from heat, return pasta, and stir until coated. Stir in remaining 3 tablespoons oil, lemon zest, lemon juice, cheese, and 1/2 teaspoon pepper.
3. Cover and let pasta stand 2 minutes, tossing frequently and adjusting consistency with remaining 1/4 cup reserved pasta water if necessary. Stir in basil and season with salt and pepper to taste. Serve, drizzling individual portions with oil and sprinkling with cheese.

Recipe from Cooks Illustrated 2011

Ravioli Meat Sauce (ICF Branch 186)

2 lbs	ground chuck
3 lbs	onions (purchased ground)
1/4 lb	Butter
1/4 lb	Margarine
1/2 pound	celery (purchased ground)
1/2 lbs	carrots (purchased ground)
1/8 lb	garlic (minced)
1 bunches	parsley (large)
1/8 lb	Rosemary (chopped)
1 cup	vegetable oil
1 cup	burgundy wine
	salt & pepper to taste
1 oz.	Minor's Beef Base (Costco)
10 cups	tomato puree
8 cups	tomato sauce #10 cans
1/4 cup	Flour
1 cup	Half and Half

Gravy Instructions

Use 2 big round pots and brown the onions, using some of the oil, then add the rest of the vegetables to brown.

Use rectangular pan to brown the ground meat.

Browning the meat and vegetables. Then divide the meat and vegetables between the two large pots. Divide the remaining oil, boullion cubes, tomato puree, wine and add to pots. Mix well.

Dissolve the flour in water and add to the pots. Water needs to be added so the sauce isn't too thick. Simmer for several hours until acidic tomato bite is gone.

If prepared beforehand, cool and store in covered containers. It is best to merge the two pots when storing to get a consistent blend. If cooled, it will require a minimum of one hour to bring back to a slow simmer.

When ready to serve, add one quart of half and half to each pot. Do not boil! Keep at a sub-simmer while adding to ravioli.

This recipe makes 5 quarts of gravy before thinning with any necessary water.

Pasta Sauce Derived from Polenta (ICF Branch 186)

Yield: 1 ¼ Gallons

2 cups onions, (then pureed)
1 cup celery, (then pureed)
1 cup carrots, (then pureed)
1 cup diced fresh mushrooms
¼ cup dry mushrooms reconstituted (optional)
1 ½ lbs. ground meat or sausage (optional)
1 bunch Italian parsley
1 #10 can crushed tomatoes (Costco)
2 tablespoons minced garlic (or more)
1 tablespoon beef extract
¼ cup dry Italian seasoning
¼ cup olive oil
¼ cup flour
¼ teaspoon cayenne pepper
1 cup red wine (or more)
½ teaspoon baking soda to reduce acidity (optional)
1 tablespoon sugar (or more)
? water
Salt
Pepper
Ground Fennel (optional and to taste)
¼ cup fresh rosemary (optional)

Saute onions, carrots, celery, and mushrooms in olive oil in large pot until softened. Add meat and brown. Blend rosemary(if used), garlic, and parsley with some water until very fine. Add to vegetables and meat and cook until garlic is soft. Add beef extract to dissolve. Add flour and cook until vegetables are coated and lightly browned. Add tomatoes, liquid from dry mushrooms, wine and spices. Bring to boil. Lower heat and simmer for several hours. Add water to achieve desired consistency. Baking soda and sugar can be added to cut the acidity, if required.

PENNE ala ROSE ANN (oven baked)

This recipe is named in memory of my sister, Rose Ann Becker, and served at dinner honoring the Seminarians of the Diocese of San Jose, California. Needless to say, it was a big hit as it presents a multitude of flavors and textures.

Ingredients:

Table salt

1 pound penne, ziti, or rigatoni (your choice)

2 Prepared 28 oz. jars Pasta Sauce (or homemade)

1 Prepared 16.9 oz jar Alfredo sauce (Trade Joe's is very good)

1/4 cup half and half

8 oz grated fontina cheese

1 ounce finely grated Parmesan cheese (about 1/2 cup), plus more for serving

Ground black pepper

Instructions:

1. Bring 4 quarts water to boil in large Dutch oven over high heat. Add 2 tablespoons salt and pasta to boiling water; cook, stirring frequently, until very al dente. Reserve 1 3/4 cups cooking water, drain pasta into colander, and set aside.
2. Preheat oven to 375^o
3. Heat pasta sauce until warm, not hot.
4. Heat alfredo sauce until warm also. Then add half and half to thin out a bit.
5. Mix pasta with about 2/3's of red sauce until well coated and add salt and pepper to taste.
6. Spray 9 x 13 casserole with Pam and add half or remaining red sauce to bottom.
7. Add half of pasta to dish. Ladle half of Alfredo sauce over pasta and spread to cover. Top with half of fontina cheese, then sprinkle with half of parmesan cheese.
8. Add a second layer repeating previous step.

9. Bake covered for 40 minutes. Uncover and bake an additional 10 minutes or so until nicely browned. Let sit for a while before serving

POLENTA (NO STIR)

INGREDIENTS

- 7 1/2 cups water
- 1 1/2 teaspoons table salt
- Pinch baking soda (see note)
- 1 1/2 cups coarse-ground cornmeal (see note)
- 2 tablespoons unsalted butter
- 4 ounces good-quality Parmesan cheese, grated (about 2 cups), plus extra for serving
- Ground black pepper

INSTRUCTIONS

- Bring water to boil in heavy-bottomed 4-quart saucepan over medium-high heat. Stir in salt and baking soda. Slowly pour cornmeal into water in steady stream, while stirring back and forth with wooden spoon or rubber spatula. Bring mixture to boil, stirring constantly, about 1 minute. Reduce heat to lowest possible setting and cover.
- After 5 minutes, whisk polenta to smooth out any lumps that may have formed, about 15 seconds. (Make sure to scrape down sides and bottom of pan.) Cover and continue to cook, without stirring, until grains of polenta are tender but slightly al dente, about 25 minutes longer. (Polenta should be loose and barely hold its shape but will continue to thicken as it cools.)
- Remove from heat, stir in butter and Parmesan, and season to taste with black pepper. Let stand, covered, 5 minutes. Serve, passing Parmesan separately.