

The Italian Cookbook

438 Recipes

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Italian Dressing Mix

Ingredients

- 1 tablespoon garlic salt
- 1 tablespoon onion powder
- 1 tablespoon white sugar
- 2 tablespoons dried oregano
- 1 teaspoon ground black pepper
- 1/4 teaspoon dried thyme
- 1 teaspoon dried basil
- 1 tablespoon dried parsley
- 1/4 teaspoon celery salt
- 2 tablespoons salt

Directions

In a small bowl, mix together the garlic salt, onion powder, sugar, oregano, pepper, thyme, basil, parsley, celery salt and regular salt. Store in a tightly sealed container.

To prepare dressing, whisk together 1/4 white vinegar, 2/3 cup canola oil, 2 tablespoons water and 2 tablespoons of the dry mix.

Italian Cream Cheese and Ricotta Cheesecake

Ingredients

2 (8 ounce) packages cream cheese, softened
1 (16 ounce) container ricotta cheese
1 1/2 cups white sugar
4 eggs
1 tablespoon lemon juice
1 teaspoon vanilla extract
3 tablespoons cornstarch
3 tablespoons flour
1/2 cup butter, melted and cooled
1 pint sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a springform pan.

Mix the cream cheese and ricotta cheese together in a mixing bowl until well combined. Stir in the sugar, eggs, lemon juice, vanilla, cornstarch, flour, and butter. Add the sour cream last and stir. Pour the mixture into the prepared springform pan.

Bake in the preheated oven 1 hour; turn oven off and leave in oven 1 hour more. Allow to cool completely in refrigerator before serving.

Quick Italian Vegetable Soup

Ingredients

1 tablespoon olive oil
1 medium onion, chopped
2 carrots, sliced
2 stalks celery, sliced
1 (16 ounce) can diced plum tomatoes
2 teaspoons Italian seasoning
2 cubes beef bouillon
6 cups water
2 zucchinis, quartered and sliced
2 cups sliced cabbage
1 teaspoon garlic salt
salt and ground black pepper to taste
freshly grated Parmesan cheese (optional)

Directions

Heat oil in a large stock pot over medium-high heat. Saute onion, carrot, and celery until onion is translucent and vegetables are tender, 5 to 7 minutes. Stir in tomatoes and Italian seasoning, and cook 5 minutes more, stirring frequently.

Dissolve bouillon cubes in water, and stir into vegetables. Adjust heat to a medium simmer, and cook approximately 10 minutes. Add zucchini and cabbage, sprinkle with garlic salt, and cook until tender, 5 minutes more. Adjust seasoning with salt and pepper, and serve.

Italian White Bean Chicken

Ingredients

1 clove garlic, sliced
2 skinless, boneless chicken breast halves
2 zucchinis, sliced
1 (15.5 ounce) can white beans, drained
1 roma tomato, chopped
5 fresh basil leaves
ground black pepper to taste

Directions

Prepare a skillet with cooking spray and place over medium heat. Cook the garlic in the skillet until browned. Add the chicken and cook until slightly browned, about 3 minutes per side. Stir the zucchini and white beans into the skillet; cover and cook about 5 minutes. Scatter the tomato over the dish; cover again and cook another 2 minutes. Add the basil leaves and cook 1 minute more. Season with black pepper to serve.

Italian Chicken and Rice

Ingredients

2/3 cup biscuit/baking mix
1/3 cup grated Parmesan cheese
2 teaspoons Italian seasoning
1 teaspoon paprika
1 (5 ounce) can evaporated milk,
divided
6 boneless, skinless chicken
breast halves
2 cups boiling water
2 cups uncooked instant rice
1 teaspoon salt
2 tablespoons butter or margarine,
melted

Directions

In a large resealable plastic bag or shallow bowl, combine the first four ingredients. Place 1/3 cup milk in another bowl. Dip chicken in milk, then coat with the cheese mixture. In a greased 13-in. x 9-in. x 2-in. baking dish, combine water, rice, salt if desired and remaining milk; mix well. Top with chicken. Drizzle with butter. Bake, uncovered, at 425 degrees F for 25-30 minutes or until the rice is tender and chicken juices run clear.

Italian Meatball and Cheese Tortellini Soup

Ingredients

2 tablespoons butter
1 onion, diced
1 tablespoon minced fresh garlic
2 quarts beef stock
1 (12 ounce) can diced tomatoes
1/2 cup green beans
1/2 cup diced carrot
1/2 cup chopped kale
1 tablespoon Italian seasoning
1 bay leaf
1 pound frozen, cooked Italian-style meatballs - thawed
1 pound fresh cheese tortellini
2 tablespoons grated Parmesan cheese

Directions

Melt the butter in a large pot over medium-high heat; cook the onion and garlic in the melted butter until tender, 5 to 7 minutes. Pour the beef stock into the pot; add the tomatoes, green beans, carrot, kale, Italian seasoning, and bay leaf. Bring the mixture to a boil. Stir in the meatballs and tortellini; return to a boil and cook another 5 minutes. Ladle into bowls and top each with about 1 teaspoon Parmesan cheese to serve.

Cyndee's Best Slow Cooker Italian Pot Roast

Ingredients

3 1/2 pounds top round steak
1 large onion, diced
2 celery ribs, finely chopped
1 red bell pepper, seeded and diced
1 green bell pepper, seeded and diced
1 (1 ounce) packet dry au jus mix
4 cups water, or amount to cover

Directions

Place the pot roast in a slow cooker. Add the onion, celery, red and green bell peppers, au jus mix, and enough water to cover the meat. Cover and cook on Low for 8 hours, or until tender.

Swiss Steak Italian Style

Ingredients

1 pound round steak, cut into pieces
3 tablespoons all-purpose flour
1 teaspoon salt
1/4 teaspoon ground black pepper
3 tablespoons vegetable oil
3/4 cup chopped onion
2 (16 ounce) jars spaghetti sauce
1/2 cup red wine
2 cups thinly sliced celery
1 cup sliced green bell pepper
1 (12 ounce) package egg noodles

Directions

Dredge steak in flour, salt and pepper. Heat a large skillet on medium high heat. Add oil to hot pan. Add meat and saute until browned. Stir in onion and saute. Stir in marinara sauce and wine and bring to boil. Add celery and green pepper; stir. Reduce heat, cover and simmer for 45 minutes.

Heat a large pot of water to a boil and cook noodles until al dente. Remove from heat and drain.

Serve meat sauce over noodles.

Italian Potato Salad

Ingredients

6 medium red potatoes, cooked and cubed
2 garlic cloves, minced
1/2 cup chopped red onion
3 plum tomatoes, quartered
1/3 cup olive or vegetable oil
3 leaves fresh basil, chopped
1 (5 ounce) jar stuffed green olives, drained and halved
1 teaspoon dried oregano
1 1/2 teaspoons salt
1/4 teaspoon pepper
Lettuce Leaves

Directions

In a large bowl, combine the first 10 ingredients; toss to coat. Cover and refrigerate until serving. Serve salad in a lettuce-lined bowl if desired.

Italian Taco Salad

Ingredients

1 pound ground beef
3 cups crushed tortilla chips
2 cups shredded mozzarella cheese
2 cups shredded Cheddar cheese
1 (10 ounce) package mixed salad greens
1 (8 ounce) bottle zesty Italian dressing

Directions

In a medium skillet over medium heat, cook the ground beef until evenly browned. Remove from heat, and drain.

In a large bowl, combine the ground beef, tortilla chips, mozzarella cheese, Cheddar cheese, and salad greens. Toss with Italian dressing until evenly coated, and serve.

Italian Sausage and Stuffing

Ingredients

1 (19 ounce) package Bob Evans® Italian Sausage
4 ounces button mushrooms, diced
3 cups cubed stuffing
1 cup chicken broth or water
1/2 cup shredded Monterey Jack cheese

Directions

Preheat oven to 400 degrees F. In nonstick skillet over medium heat, cook sausage and mushrooms until sausage is browned and mushrooms are tender. Set aside. In 9-inch square baking dish, combine stuffing and broth. Place sausage and mushrooms on top. Sprinkle with cheese. Cover and bake for 25 to 30 minutes or until sausage is fully cooked.

Polenta with Italian Sausage

Ingredients

4 cups water
1 cup cornmeal
1 teaspoon salt
1 pound Italian sausage
2 garlic cloves, minced
2 tablespoons minced fresh parsley
1 (14.5 ounce) can Italian stewed tomatoes
1 (6 ounce) can tomato paste
1/4 cup shredded Parmesan cheese

Directions

Combine water, cornmeal and salt in a double boiler or heavy saucepan; bring to a boil, stirring constantly. Reduce heat; cover and simmer for 1-1/2 hours, stirring occasionally.

Meanwhile, brown the sausage and garlic in a large skillet; drain. Cool slightly. Cut sausage into 1-in. pieces; return to the skillet. Add parsley, tomatoes and tomato paste; bring to a boil. Remove from the heat.

Spread half of the cornmeal mixture in a serving dish; top with half of the sausage mixture. Repeat layers. Sprinkle with Parmesan cheese. Serve immediately.

Creamy Italian Spiral Salad

Ingredients

2 (16 ounce) packages
multicolored spiral pasta
1 bunch broccoli, cut into florets
1 medium head cauliflower, cut
into florets
1 (10 ounce) package frozen peas
and carrots, thawed
2 cups quartered cherry tomatoes
1 cup shredded Parmesan cheese
6 green onions, chopped
1/2 cup chopped green pepper
1 (2.25 ounce) can sliced ripe
olives, drained
2 (16 ounce) bottles creamy Italian
salad dressing

Directions

Cook pasta according to package directions; drain and rinse in cold water. In a large bowl, combine the pasta, broccoli, cauliflower, peas and carrots, tomatoes, Parmesan cheese, onions, green pepper and olives. Add the dressing; mix well. Cover and refrigerate for 2-3 hours or until chilled.

Italian Sausage - Tuscan Style

Ingredients

4 pounds coarse ground pork shoulder
1 pound coarse ground pork back fat
2 tablespoons salt
2 tablespoons white sugar
1 1/2 teaspoons coarsely ground black pepper
1 teaspoon garlic powder
3/4 teaspoon ground mace
1/2 teaspoon ground coriander
1/4 teaspoon ground cayenne pepper
1/2 cup ice water
80 inches sausage casing, 1 1/2 inches wide

Directions

Using a spice grinder or food processor, pulverize the salt, black pepper and sugar. In a large bowl, mix together the pork shoulder, back fat, garlic powder, mace, coriander, cayenne and ice water. Mix in the salt, pepper and sugar. Use latex gloves when mixing to avoid contamination of the meat, and keep the mixture cold.

Stuff the sausage mixture into the casings and twist off in 3 inch lengths. If you do not have a stuffer, the sausage can be formed into patties or rolled into logs. Refrigerate and use up in one week or freeze for up to 6 weeks.

North Italian Meat Sauce (Ragu Bolognese)

Ingredients

- 1 cup chopped ham
- 1 cup chopped onion
- 1 cup coarsely chopped carrots
- 1/2 cup chopped celery
- 4 tablespoons butter
- 2 tablespoons olive oil
- 1/4 pound lean ground beef
- 12 ounces lean ground pork
- 1/2 cup white wine
- 2 cups beef stock
- 2 tablespoons tomato paste
- 1/2 pound chicken liver
- 1 cup heavy whipping cream
- 1 pinch ground nutmeg
- salt and pepper to taste

Directions

Combine the ham, onions, carrots and celery on a cutting board and chop into very small pieces. In a large skillet melt butter or margarine over medium heat. Add ham mixture and saute, stirring often, for 10 minutes or until lightly browned. Transfer to a heavy large saucepan.

In same skillet heat olive oil and lightly brown beef and pork over medium heat, stirring constantly to break up any lumps. Pour in the wine, increased the heat and boil briskly, still stirring constantly, until almost all of the liquid has evaporated. Add ground meat mixture to ham mixture in saucepan. Stir in the stock and tomato paste. Bring all to a boil over high heat, then reduce the heat and simmer, partially covered, for 45 minutes, stirring occasionally.

Meanwhile, melt remaining 2 tablespoons of butter or margarine over high heat in the original skillet. Add chicken livers and saute for 3 to 4 minutes, or until firm and lightly browned. Remove livers from skillet and dice. Set aside and add to sauce 10 minutes before it is done. A few minutes before serving, stir in the cream and let it heat through. Season sauce with nutmeg, salt and pepper to taste.

Italian Mini Loaves

Ingredients

2 cups bread flour
4 1/2 teaspoons sugar
1 (.25 ounce) package quick-rise yeast
1 teaspoon garlic salt
1/2 teaspoon Italian seasoning
1/2 teaspoon dried parsley flakes
1/2 cup milk
1/4 cup water
2 tablespoons butter or margarine, divided
1 egg
6 tablespoons grated Parmesan cheese, divided

Directions

In a mixing bowl, combine 3/4 cup flour, sugar, yeast, garlic salt, Italian seasoning and parsley. In a saucepan, heat milk, water and 1 tablespoon butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat just until moistened. Add egg, 4 tablespoons Parmesan cheese and enough remaining flour to form a soft dough; beat until smooth. Turn onto a floured surface; knead until smooth and elastic, about 5 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place for 15 minutes.

Punch dough down. Turn onto a lightly floured surface. Divide into thirds; shape into loaves. Place in three greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Cover and let rise until doubled, about 25 minutes. Melt remaining butter; brush over dough. Sprinkle with remaining Parmesan cheese. Bake at 350 degrees F for 20-25 minutes or until golden brown. Remove from pans to wire racks.

Italian Sausage, Peppers, and Onions

Ingredients

6 (4 ounce) links sweet Italian sausage
2 tablespoons butter
1 yellow onion, sliced
1/2 red onion, sliced
4 cloves garlic, minced
1 large red bell pepper, sliced
1 green bell pepper, sliced
1 teaspoon dried basil
1 teaspoon dried oregano
1/4 cup white wine

Directions

Place the sausage in a large skillet over medium heat, and brown on all sides. Remove from skillet, and slice.

Melt butter in the skillet. Stir in the yellow onion, red onion, and garlic, and cook 2 to 3 minutes. Mix in red bell pepper and green bell pepper. Season with basil, and oregano. Stir in white wine. Continue to cook and stir until peppers and onions are tender.

Return sausage slices to skillet with the vegetables. Reduce heat to low, cover, and simmer 15 minutes, or until sausage is heated through.

Italian Wedding Cake Martini

Ingredients

2 fluid ounces vanilla vodka
1 fluid ounce cranberry juice
1 fluid ounce pineapple juice
1/2 fluid ounce amaretto (almond
flavored liqueur)
1/2 fluid ounce white creme de
cacao

Directions

Pour the vodka, cranberry juice, pineapple juice, amaretto, and creme de cacao into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled martini glass to serve.

Summer Italian Marinade

Ingredients

1 3/4 cups white cooking wine
1/2 cup lemon juice
1 tablespoon olive oil
1 tablespoon minced onion
2 teaspoons minced garlic
1 teaspoon whole black peppercorns
1 tablespoon crushed black peppercorns
1 teaspoon dried oregano
1 teaspoon dried basil
1 teaspoon dried thyme
1 tablespoon kosher salt

Directions

Whisk the wine, lemon juice, olive oil, onion, garlic, whole peppercorns, crushed peppercorns, oregano, basil, thyme and salt together in a large bowl. Use mixture to marinate meat 2 to 24 hours before cooking.

Italian Chicken Rice Soup

Ingredients

1 (49.5 fluid ounce) can chicken broth
1 (26 ounce) jar meatless spaghetti sauce
1 1/2 cups cubed cooked chicken
2 tablespoons minced fresh parsley
1/2 teaspoon dried thyme
3 cups cooked rice
1 teaspoon sugar

Directions

In a soup kettle or Dutch oven, combine the broth, spaghetti sauce, chicken, parsley and thyme. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes. Stir in rice and sugar. Simmer, uncovered, for 10 minutes or until heated through.

Cheesy Italian Tortellini

Ingredients

1/2 pound ground beef
1/2 pound Italian sausage,
casings removed
1 (16 ounce) jar marinara sauce
1 (4.5 ounce) can sliced
mushrooms
1 (14.5 ounce) can Italian-style
diced tomatoes, undrained
1 (9 ounce) package refrigerated
or fresh cheese tortellini
1 cup shredded mozzarella
cheese
1/2 cup shredded Cheddar
cheese

Directions

Crumble the ground beef and Italian sausage into a large skillet. Cook over medium-high heat until browned. Drain.

Combine the ground meats, marinara sauce, mushrooms, and tomatoes in a slow cooker. Cover, and cook on LOW heat for 7 to 8 hours.

Stir in the tortellini, and sprinkle the mozzarella and cheddar cheese over the top. Cover and cook for 15 more minutes on LOW, or until the tortellini is tender.

Italian Ranch Chicken Strips

Ingredients

2/3 cup crushed cornflakes
1 teaspoon Italian seasoning
1/2 teaspoon garlic powder
1/3 cup reduced-fat ranch salad dressing
1 teaspoon water
1/2 pound skinless, boneless chicken breast halves - cut into strips

Directions

In a shallow bowl, combine the cornflake crumbs, Italian seasoning and garlic powder. In another shallow bowl, combine dressing and water. Dip chicken into dressing mixture, then coat with crumb mixture. Arrange chicken on a baking sheet coated with nonstick cooking spray. Lightly spray top of chicken with nonstick cooking spray. Bake, uncovered, at 400 degrees F for 12-15 minutes or until juices run clear.

Italian Pepper Steak

Ingredients

1 teaspoon Italian seasoning, divided
1/2 teaspoon salt, divided
1/2 teaspoon pepper, divided
1 pound boneless beef sirloin steak, fat trimmed
1 medium sweet red pepper, julienned
1 medium sweet yellow pepper, julienned
1 medium onion, julienned
6 cloves garlic, peeled and thinly sliced
1 tablespoon olive oil
1 (14.5 ounce) can diced tomatoes, drained
1 teaspoon balsamic vinegar

Directions

In a small bowl, combine 1/2 teaspoon Italian seasoning, 1/4 teaspoon salt and 1/4 teaspoon pepper. Rub mixture over both sides of steak; set aside.

In a large nonstick skillet, saute the peppers, onion and garlic in oil until vegetables are crisp-tender. Stir in the tomatoes and remaining Italian seasoning, salt and pepper. Reduce heat; cover and simmer for 5 minutes. Remove from the heat. Stir in vinegar; keep warm.

Place steak on a broiler pan coated with nonstick cooking spray. Broil 4-6 in. from the heat for 4-8 minutes on each side or until the meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F). Let stand for 5 minutes before slicing; serve with vegetable mixture.

Super Italian Sub

Ingredients

1 (1 pound) loaf unsliced Italian bread
1/3 cup olive oil
1/4 cup cider vinegar
8 cloves garlic, minced
1 teaspoon dried oregano
1/4 teaspoon pepper
1/2 pound fully cooked ham, thinly sliced
1/2 pound thinly sliced cooked turkey
1/4 pound thinly sliced hard salami
1/4 pound sliced provolone cheese
1/4 pound sliced mozzarella cheese
1 medium green bell pepper, thinly sliced into rings

Directions

Cut bread in half lengthwise; hollow out top and bottom, leaving a 1/2-in. shell (discard removed bread or save for another use).

In a small bowl, combine the oil, vinegar, garlic, oregano and pepper; brush on cut sides of bread top and bottom. On the bottom half, layer half of the meats, cheeses and green pepper. Repeat layers. Replace bread top. Wrap tightly in plastic wrap; refrigerate for up to 24 hours.

Italian Chocolate Cookies

Ingredients

3 cups all-purpose flour
4 teaspoons baking powder
3/4 cup white sugar
1/4 cup unsweetened cocoa powder
1 cup butter, softened
1/3 cup milk
1 teaspoon vanilla extract
1/2 cup chopped walnuts
2 (1 ounce) squares unsweetened chocolate
1 tablespoon butter, softened
1 teaspoon vanilla extract
2 cups confectioners' sugar
1/4 cup hot milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sift 3 cups flour twice. In a large bowl, mix flour, baking powder, white sugar and cocoa. Cream 1 cup butter or margarine; blend into flour mixture. Add 1/3 cup milk, 1 teaspoon vanilla and nuts. Mix thoroughly with hands until well blended. (Dough should be the consistency of pie crust, but not sticky.)

For each cookie, pinch off about 1 teaspoon dough. Roll by hands into balls, each about one-inch in diameter. Place on greased baking sheets. Do not flatten. Bake about 10 minutes, until lightly browned. Remove from baking sheets; cool on racks. When cool, drizzle each generously with chocolate frosting. Sprinkle with candy sprinkles if desired.

To make Chocolate Frosting: Melt the chocolate squares over low heat. Cream with 1 tablespoon of butter or margarine, 1 teaspoon vanilla and 2 cups of confectioner's sugar. Gradually add hot milk, beating until smooth.

Italian Meatball Sandwich Casserole

Ingredients

1/3 cup chopped green onions
1/4 cup Italian seasoned bread crumbs
3 tablespoons grated Parmesan cheese
1 pound ground beef
1 (1 pound) loaf Italian bread, cut into 1 inch cubes
1 (8 ounce) package cream cheese, softened
1/2 cup mayonnaise
1 teaspoon Italian seasoning
1/4 teaspoon freshly ground black pepper
2 cups shredded mozzarella cheese
3 cups spaghetti sauce
1 cup water
2 cloves garlic, minced

Directions

Preheat oven to 400 degrees F (205 degrees C).

Mix together onions, bread crumbs, Parmesan cheese and ground beef. Roll into 1 inch diameter balls, and place in a baking pan. Bake for 15 to 20 minutes, or until beef is no longer pink. Reduce the oven temperature to 350 degrees F (175 degrees C).

Arrange the bread cubes in a single layer in an ungreased 9x13 inch baking dish. Mix together the cream cheese, mayonnaise, Italian seasoning and black pepper until smooth. Spread this mixture over each bread cube. Sprinkle with 1/2 cup of the grated mozzarella cheese.

In a large bowl, mix together spaghetti sauce, water, and garlic. Gently stir in meatballs. Pour over the bread and cheese mixture in the baking pan. Sprinkle the remaining mozzarella cheese evenly over the top.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until heated through.

Grandma's Homemade Italian Sauce and

Ingredients

48 ounces tomato paste
12 cups water
2 cloves garlic, chopped
2 bay leaves
1 tablespoon dried basil leaves
1 teaspoon salt
5 pork chops
1 onion, diced
1 (8 ounce) package mushrooms, sliced

1 pound ground beef
1/4 pound ground pork
1/4 pound ground veal
1 cup grated Romano cheese
1 teaspoon salt
1/8 teaspoon black pepper
1 1/4 cups dry bread crumbs
2 cloves garlic, chopped
2 tablespoons dried parsley
2 eggs

Directions

In a large pot combine tomato paste, water, garlic, bay leaves, basil, and salt. Bring to a boil, turn heat down to low and simmer.

In a skillet, brown pork chops in olive oil then place in sauce mixture. Saute onions and mushrooms in same pan that you browned the pork chops. Add these to sauce as well. Simmer sauce a minimum of 8 hours, stirring occasionally.

To make the meatballs: Preheat oven to 350 degrees F (175 degrees C). Combine beef, pork, veal, Romano cheese, salt, pepper, bread crumbs, garlic, parsley and eggs; mix well. Shape into balls. Place on a baking sheet that has been sprayed with cooking spray.

Bake meatballs for 20 minutes. Place meatballs in a serving bowl when baking is complete and place in refrigerator. About 2 hours prior to dinnertime pop the meatballs into the sauce.

Italian Cookies II

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
8 ounces ricotta cheese
2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt

2 tablespoons butter, softened
2 cups confectioners' sugar
1/4 teaspoon vanilla extract
1 1/2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together 1/2 cup butter and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and ricotta cheese. Combine the flour, baking soda and salt; gradually stir into the cheese mixture. Drop by rounded teaspoonfuls 2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or until edges are golden. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

In a medium bowl, cream together the remaining butter and confectioners' sugar. Beat in vanilla and milk gradually until a spreadable consistency is reached. Frost cooled cookies.

Zesty Slow-Cooker Italian Pot Roast

Ingredients

4 medium potatoes, cut into quarters
2 cups fresh or frozen whole baby carrots
1 stalk celery, cut into 1-inch pieces
1 medium Italian plum tomato, diced
2 1/2 pounds beef bottom round roasts or beef chuck pot roast
1/2 teaspoon ground black pepper
1 (10.75 ounce) can Campbell's® Condensed Tomato Soup
1/2 cup water
1 tablespoon chopped roasted garlic* or chopped fresh garlic
1 teaspoon dried basil leaves, crushed
1 teaspoon dried oregano leaves, crushed
1 teaspoon dried parsley flakes, crushed
1 teaspoon vinegar

Directions

Place potatoes, carrots, celery and tomato in 3 1/2-quart slow cooker. Season roast with pepper and place on top.

Mix soup, water, pepper, garlic, basil, oregano, parsley and vinegar. Pour over all.

Cover and cook on LOW 10 to 12 hour or until done.**

Italian Pork and Rice

Ingredients

1 cup sliced fresh mushrooms
1/3 cup chopped onion
1 garlic clove, minced
1 tablespoon butter or margarine
1 (14.5 ounce) can Italian diced tomatoes, undrained
1 cup cubed cooked pork
1/2 cup chopped green pepper
1/2 cup chopped sweet red pepper
1 teaspoon Italian seasoning
1/2 teaspoon salt
1 pinch sugar
1/2 cup uncooked instant rice

Directions

In a saucepan, saute the mushrooms, onion and garlic in butter until tender. Stir in tomatoes, pork, peppers, Italian seasoning, salt if desired and sugar; bring to a boil. Stir in rice. Cover and remove from the heat; let stand for 5 minutes. Stir before serving.

Wine Cookies (Original Italian)

Ingredients

3 cups all-purpose flour
1 teaspoon baking powder
3 tablespoons white sugar
1 cup dry red wine
1/2 cup vegetable oil
1/3 cup granulated sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the flour, baking powder and sugar. Add the wine and oil. Mix with a large fork and then with your hands.

Roll small pieces of dough between hands to make "logs" then shape into circles. The circles should be no bigger than the 2 inches in diameter. Roll cookies in extra sugar and place on cookie sheet.

Bake at 350 degrees F (175 degrees C) for 25 minutes or until slightly brown. After cookies cool they should be hard and crisp.

Fuzzy Italian Navel

Ingredients

1 (1.5 fluid ounce) jigger grenadine
syrup
2 (1.5 fluid ounce) jiggers peach
schnapps
1 cup orange juice
2 fluid ounces carbonated water

Directions

Measure grenadine and peach schnapps into a glass of ice. Fill with orange juice to within 1 inch of the glass rim; top with carbonated water.

Italian Fish Fillets

Ingredients

1 medium green or yellow bell pepper, julienned
1 small onion, julienned
1/2 cup fat free Italian salad dressing
1/2 teaspoon Italian seasoning
2 (14.5 ounce) cans diced tomatoes
1 1/2 pounds fresh or frozen cod fillets, thawed

Directions

In a large nonstick skillet, cook green pepper, onion, salad dressing and Italian seasoning for 5 minutes or until vegetables are tender. Stir in the tomatoes; add fillets. Bring to a boil. Reduce heat; cover and simmer for 10 minutes or until fish flakes easily with a fork. Serve with a slotted spoon.

Italian Easter Cookies

Ingredients

1/2 cup butter
3/4 cup white sugar
3 eggs
1 teaspoon vanilla extract
1 teaspoon almond extract
1/4 cup milk
1/4 cup vegetable oil
3 3/4 cups all-purpose flour
5 teaspoons baking powder

4 cups confectioners' sugar
1/2 cup butter, softened
1 teaspoon vanilla extract
1 teaspoon almond extract
3 tablespoons milk
3 drops red food coloring
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together 1/2 cup butter and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in 1 teaspoon vanilla and 1 teaspoon almond extract, 1/4 cup milk and oil. Combine the flour and baking powder, stir into the wet mixture. Roll dough into 1 inch balls. On a lightly floured surface, roll the balls out into ropes about 5 inches long. Tie into loose knots and place cookies 1 inch apart onto the prepared cookie sheets.

Bake for 5 minutes on the bottom shelf and 5 minutes on the top shelf of the preheated oven, until the bottoms of the cookies are golden brown. When cookies are cool, dip them into the icing.

To make the icing, cream together the confectioners' sugar, 1/2 cup butter, and 1 teaspoon vanilla and 1 teaspoon almond extracts. Beat in 3 tablespoons milk, one tablespoon at a time, then stir in the food coloring if desired.

Italian Herb Bread I

Ingredients

2 (.25 ounce) packages active dry yeast
2 cups warm water (110 degrees F/45 degrees C)
2 tablespoons white sugar
1/4 cup olive oil
1 tablespoon salt
1 tablespoon dried basil
1 tablespoon dried oregano
1 teaspoon garlic powder
1 teaspoon onion powder
1/2 cup grated Romano cheese
6 cups bread flour

Directions

Mix yeast, warm water, and white sugar together in a large bowl. Set aside for five minutes, or until mixture becomes foamy.

Stir olive oil, salt, herbs, garlic powder, onion powder, cheese, and 3 cups flour into the yeast mixture. Gradually mix in the next three cups of flour. Dough will be stiff.

Knead dough for 5 to 10 minutes, or until it is smooth and rubbery. Place in an oiled bowl, and turn to cover the surface of the dough with oil. Cover with a damp linen dish towel. Allow to rise for one hour, or until the dough has doubled in size.

Punch dough down to release all the air. Shape into two loaves. Place loaves on a greased cookie sheet, or into two greased 9 x 5 inch loaf pans. Allow to rise until doubled in size, about a 30 minutes.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Remove loaves from pan(s), and let cool on wire racks for at least 15 minutes before slicing.

Italian Seasoning I

Ingredients

2 tablespoons dried basil
2 tablespoons dried oregano
2 tablespoons dried rosemary
2 tablespoons dried marjoram
2 tablespoons dried cilantro
2 tablespoons dried thyme
2 tablespoons dried savory
2 tablespoons red pepper flakes

Directions

In a food processor, combine basil, oregano, rosemary, marjoram, cilantro, thyme, savory and red pepper flakes. Blend for 1 minute, or until desired consistency is achieved.

Kathy's Italian Cookies

Ingredients

3/4 cup butter
1/3 cup white sugar
3 eggs
1 teaspoon vanilla extract
2 tablespoons fresh orange juice
3 cups all-purpose flour
1 tablespoon baking powder
2 1/2 cups confectioners' sugar

Directions

Cream margarine or butter and sugar thoroughly; add eggs, vanilla, and 2 tablespoons of orange juice. Combine flour and baking powder and gradually add to creamed mixture.

Knead dough on lightly floured board for about 5 minutes. Using tablespoonfuls of dough, roll in 6-inch lengths; press ends together to form rings. Let stand on ungreased cookie sheets at room temperature for 15 minutes.

Bake 350 degrees F (180 degrees C) for 15-17 minutes or until lightly golden.

To Make Icing: Combine 2 1/2 cups confectioner's sugar with enough orange juice to make a thin glaze. Dip each hot cookie into glaze; cool on racks. Decorate with confetti sprinkles, if desired.

Fresco's Best Italian Cheese Sandwich

Ingredients

1 (11.25 ounce) package
Pepperidge Farm® Texas Toast
Garlic, thawed
3/4 pound fresh mozzarella
cheese, cut into 1/2-inch-thick
slices
1/2 cup all-purpose flour
3 eggs
1 cup plain dry bread crumbs
1/2 cup olive oil
3 cups Prego® Chunky Garden
Tomato, Onion & Garlic Italian
Sauce

Directions

Preheat the oven to 375 degrees F. Cut each toast in half.

Divide the cheese slices among 8 toast halves. Top with the remaining toast halves.

Place the flour, eggs and bread crumbs into separate shallow bowls. Beat the eggs with a fork.

Coat the sandwiches with the flour. Dip the sandwiches into the eggs. Coat the sandwiches with the bread crumbs.

Heat the oil in a 12-inch skillet over medium heat. Add the sandwiches in batches and cook until they're well browned on both sides. Place the sandwiches onto a baking sheet. Bake for 5 minutes or until the cheese is melted.

Heat the sauce in a 1-quart saucepan over medium heat until it's hot and bubbling. Serve the sandwiches with the sauce for dipping.

Italian Stallion

Ingredients

1 (1 ounce) envelope instant cocoa
1 cup boiling water
1 fluid ounce hazelnut liqueur
1 fluid ounce coffee flavored liqueur
1 fluid ounce brandy

Directions

In a 12 ounce coffee mug, stir together instant cocoa and boiling water. Stir in hazelnut liqueur, coffee liqueur and brandy.

Italian Torte

Ingredients

1 cup ricotta cheese
3 tablespoons sugar
1/4 cup miniature chocolate chips
1 (10.75 ounce) loaf frozen pound cake, thawed

Directions

In a bowl, combine the ricotta cheese and sugar; mix well. Stir in chocolate chips. Split cake into three horizontal layers. Place bottom layer on a serving plate; top with half of the cheese mixture. Repeat layers. Top with the remaining cake layer. Cover and refrigerate until serving.

Grilled Italian Zucchini

Ingredients

2 zucchini, cut lengthwise into 1/4 inch slices
1 (8 ounce) bottle Italian-style salad dressing
3 ounces shredded Cheddar cheese
3 ounces shredded Pepper Jack cheese
1/8 teaspoon Italian-style seasoning
1 tablespoon freshly grated Parmesan cheese

Directions

Place zucchini in a medium bowl with Italian-style salad dressing. Cover, and marinate in the refrigerator approximately 6 hours.

Preheat an outdoor grill for high heat, and lightly oil grate.

Grill zucchini slices about 2 minutes per side, until browned and tender.

Arrange grilled zucchini slices on a medium serving platter. Sprinkle with Cheddar cheese, Pepper Jack cheese and Italian-style seasoning. Microwave on high 90 seconds, or until cheeses are melted. Sprinkle with Parmesan cheese, and serve hot.

Easy Italian Chicken

Ingredients

8 chicken legs, halved
4 cloves garlic
1 tablespoon crushed red pepper flakes
1 tablespoon vegetable oil
salt to taste
1/2 cup water

Directions

In a large skillet, brown the chicken pieces in oil and cook for about 15 minutes over medium heat.

Crush garlic cloves and squeeze over chicken. Cover skillet and cook over low heat for 10 minutes each side. Remove cover, sprinkle with red pepper flakes and salt to taste, add water and simmer over low heat until water evaporates and the chicken pieces are sticky and yummy!

Italian Hot Turkey Sausage and Black-Eyed Peas

Ingredients

2 tablespoons extra-virgin olive oil
1 small yellow onion, chopped
2 stalks celery, thinly sliced
3 cloves garlic, minced
2 teaspoons dried oregano
6 hot Italian turkey sausage links, skinned and coarsely chopped
1 (14.5 ounce) can no-salt-added diced tomatoes
1 (15 ounce) can black-eyed peas, rinsed and drained
2 (14 ounce) cans canned low-sodium chicken broth
8 ounces whole wheat thin spaghetti, broken into 3-inch pieces
1/4 cup grated Parmesan cheese

Directions

Heat the olive oil in a large skillet over medium heat; cook and stir the onion and celery in the hot oil until softened, about 3 minutes. Stir in the garlic and oregano, let cook for 1 more minute. Push the cooked ingredients to the sides of the pan. Cook sausage meat in the center of the pan until no longer pink, about 5 minutes.

Stir in the tomatoes, black-eyed peas, and chicken broth. Cover the skillet and reduce heat to medium-low. Let the mixture simmer until the vegetables are tender and the meat is thoroughly cooked, stirring occasionally, 18 to 20 minutes. Mix in the broken spaghetti and let the mixture cook until the pasta is tender, 6 to 8 minutes. Ladle into a heated serving bowl and sprinkle with Parmesan cheese.

Italian Fig Cookies II

Ingredients

2 1/2 cups all-purpose flour
1/3 cup white sugar
1/4 teaspoon baking powder
1/2 cup shortening
2 tablespoons butter
1/2 cup milk
1 egg, beaten

1 1/2 cups dried figs
3/4 cup golden raisins
1/4 cup slivered almonds
1/4 cup white sugar
1/4 cup hot water
1/4 teaspoon ground cinnamon
1 pinch ground black pepper

Directions

In a large mixing bowl, combine flour, 1/3 cup sugar and baking powder. Cut in shortening and butter until mixture resembles small peas. Stir in the milk and egg until the dough comes together. Divide dough into two pieces, wrap and refrigerate for about 2 hours or until easy to handle.

In a food processor or blender, grind the figs, raisins and almonds until they are coarsely chopped. In a medium bowl, stir together the 1/4 cup of sugar, hot water, cinnamon and pepper. Stir in the fruit mixture, cover and set aside until the dough is ready.

Preheat oven to 350 degrees F (175 degrees C).

On a lightly floured surface, roll each piece of the dough out to a 12 inch square. Cut each piece into 12 3x4 inch rectangles. Using a heaping tablespoon of filling for each rectangle, spread filling along one of the short sides of the rectangle. Roll up from that side. Place rolls, seam side down, on an ungreased cookie sheet. Curve each roll slightly. Snip outer edge of the curve three times.

Bake for 20 to 25 minutes in the preheated oven, until golden brown. Glaze with your favorite confectioners' glaze.

Italian Chicken and Peppers for a Crowd

Ingredients

3 tablespoons vegetable oil
4 pounds skinless, boneless
chicken breasts, cut into 1-inch
cubes
4 medium green peppers, cut into
strips
4 medium onions, chopped
4 cloves garlic, minced
7 1/2 cups Prego® Fresh
Mushroom Italian Sauce
Hot cooked spaghetti

Directions

Heat oil in saucepot. Add chicken and cook until browned and done, stirring often.

Add peppers, onions and garlic and cook until tender. Add pasta sauce and heat through. Serve over spaghetti.

Italian Wedding Cookies III

Ingredients

1 1/2 cups unsalted butter
3/4 cup confectioners' sugar
3/4 teaspoon salt
1 1/2 cups finely ground almonds
4 1/2 teaspoons vanilla extract
3 cups sifted all-purpose flour
1/3 cup confectioners' sugar for rolling

Directions

Preheat oven to 325 degrees F (165 degrees C).

Cream butter or margarine in a bowl, gradually add confectioners' sugar and salt. Beat until light and fluffy. Add almonds and vanilla. Blend in flour gradually and mix well.

Shape into balls (or crescents) using about 1 teaspoon for each cookie. Place on ungreased cookie sheets, and bake for 15-20 min. Do not brown. Cool slightly, then roll in the extra confectioners' sugar.

Italian-Topped Garlic Bread

Ingredients

1 (1 pound) package Bob Evans® Italian Sausage Roll
1 (1 pound) loaf crusty Italian bread
1/2 cup butter, melted
2 teaspoons minced garlic
2 cups shredded mozzarella cheese
2 cups diced tomatoes
8 ounces fresh mushrooms, sliced
3 tablespoons grated Parmesan cheese

Directions

Preheat oven to 325 degrees F. Crumble and cook sausage in medium skillet until browned. Drain off any drippings. Cut bread into 1 inch slices. Combine butter and garlic in small bowl; brush bread slices with mixture. Arrange on ungreased baking sheet. Combine mozzarella cheese, tomatoes, mushrooms, Parmesan cheese and sausage; spread on bread slices. Bake 10-12 minutes or until cheese is melted and golden brown. Serve warm. Refrigerate leftovers.

Baked Rigatoni with Italian Sausage and Fennel

Ingredients

1 pound hot Italian sausage links
1 (16 ounce) package rigatoni pasta
1 (24 ounce) jar marinara sauce
1 bulb fennel, trimmed and thinly sliced
1 roasted red bell pepper, chopped
1/2 yellow onion, chopped
1/4 cup chopped fresh basil leaves
2 cloves garlic, minced
salt and pepper to taste
1 cup shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1/2 cup grated Asiago cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook until almost tender, about 10 minutes.

Fry the sausages in a large skillet over medium heat, turning frequently until cooked through, about 15 minutes. Remove from the skillet, cool slightly and slice into rounds. Add the garlic, fennel and onion to the skillet and season with salt and pepper. Cook and stir for about 5 minutes, then add the roasted red peppers, basil, sliced sausage and pasta sauce. Heat through over low heat until warmed.

Combine the pasta with the sauce and vegetables in a 9x13 inch baking dish. Spread the mozzarella, Parmesan and Asiago cheeses over the top. Garnish with a few fennel leaves left from the bulb. Cover with aluminum foil.

Bake for 30 minutes in the preheated oven, then remove the aluminum foil. Set the oven to broil, and cook for another 5 minutes or until cheese is browned.

Italian Fresh Purple Grape Cake

Ingredients

2 eggs
2/3 cup white sugar
4 tablespoons unsalted butter,
melted
1/4 cup extra virgin olive oil
1/3 cup milk
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
3/4 teaspoon baking powder
1 pinch salt
2 tablespoons grated lemon zest
2 tablespoons grated orange zest
10 ounces small purple grapes

Directions

Preheat the oven to 350 degrees F (175 degrees C). Generously butter and flour the 9 inch springform cake pan, tapping out any excess flour. Set aside.

In the bowl of an electric mixer fitted with a whisk, beat the eggs and sugar until thick and lemon-colored, about 3 minutes. Add the butter, oil, milk and vanilla extract, and mix until blended.

Sift the flour, baking powder and salt into a large bowl. Add the lemon zest and orange zest, and toss to coat the zest with flour.

Spoon the flour mixture into the bowl of batter and stir with a wooden spoon until thoroughly blended. Scrape down the sides of the bowl and mix once more. Set aside for 10 minutes to allow the flour to absorb the liquids.

Stir in about 3/4 of the grapes into the batter. Spoon the batter into the prepared cake pan and smooth out the top with a spatula.

Place the pan in the center of the oven at 350 degrees F (175 degrees C). Bake for 15 minutes, then sprinkle the top of the cake with the remaining grapes. Bake for about 40 minutes more, until the top is a deep golden brown and the cake feels quite firm when pressed with a fingertip.

Remove from oven and cool on a wire rack. After 10 minutes, run a knife along the sides of the pan. Release and remove the side of the springform pan, leaving the cake on the pan base. Serve at room temperature, cut into thin wedges.

Italian Pesto Pizza

Ingredients

1 (10 ounce) container refrigerated
pizza crust
1/2 cup pesto
6 ounces marinated fresh
mozzarella cheese, sliced
1/2 cup prosciutto
1/4 cup chopped fresh parsley
3 tablespoons chopped fresh basil
3 tablespoons grated Parmesan
cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Roll out pizza dough as directed on package. Spread the pesto evenly on the crust. Arrange mozzarella slices over the pesto; scatter prosciutto over the mozzarella. Sprinkle pizza with the fresh parsley, fresh basil, and grated Parmesan.

Bake in preheated oven, until crust is browned and pizza is hot and bubbly, about 10 minutes.

Italian Stuffed Zucchini

Ingredients

1 zucchini
2 tablespoons Italian-style dried bread crumbs
2 tablespoons grated Parmesan cheese
2/3 cup frozen burger-style crumbles
1/2 cup spaghetti sauce
1/4 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Slice each zucchini in half lengthwise. Hollow out the zucchini. Place the scraped out zucchini into a medium bowl. Combine zucchini, bread crumbs, Parmesan cheese, burger-style crumbles and pasta sauce. Mix well.

Place mixture into hollowed out zucchini. Arrange zucchini in a baking dish, sprinkle with mozzarella cheese; bake for 40 minutes.

Italian Style Meatloaf II

Ingredients

- 1 carrot, grated
- 1/2 onion, chopped
- 2 cloves garlic, minced
- 1/2 cup chopped fresh parsley
- 2 pounds ground beef
- 1/2 cup ketchup
- 2 eggs
- 1 1/2 cups fresh bread crumbs
- 1 cup tomato sauce
- 1 teaspoon white sugar

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium saucepan over medium high heat, saute the carrot and onion for 2 minutes, or until onion is transparent. Add garlic and saute for 2 more minutes. Remove from heat and let cool.

In a large bowl, combine the parsley, beef, ketchup, 1/2 cup tomato sauce, bread and eggs, mixing well. Add the carrot/onion mixture and continue mixing, but do not over mix, as this will make the meatloaf dry. Transfer mixture to a 9x13 baking dish and form into a loaf.

Bake at 375 degrees F (190 degrees C) for 30 to 45 minutes.

While loaf is baking, heat the remaining tomato sauce and sugar in a medium saucepan over medium low heat. Pour over loaf when done.

Slow Cooker Italian Beef for Sandwiches

Ingredients

- 3 cups water
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1 teaspoon onion salt
- 1 teaspoon dried parsley
- 1 teaspoon garlic powder
- 1 bay leaf
- 1 (.7 ounce) package dry Italian-style salad dressing mix
- 1 (5 pound) rump roast

Directions

Combine water with salt, ground black pepper, oregano, basil, onion salt, parsley, garlic powder, bay leaf, and salad dressing mix in a saucepan. Stir well, and bring to a boil.

Place roast in slow cooker, and pour salad dressing mixture over the meat.

Cover, and cook on Low for 10 to 12 hours, or on High for 4 to 5 hours. When done, remove bay leaf, and shred meat with a fork.

Italian Pasta Salad II

Ingredients

1 (12 ounce) package
rotini/corkscrew pasta
8 eggs
3 cups shredded mozzarella
cheese
2 tablespoons grated Parmesan
cheese
1 green bell pepper, chopped
5 green onions, chopped
2 tablespoons chopped fresh
parsley
1 1/2 cups mayonnaise
1/4 cup red wine vinegar
1 teaspoon dried oregano
1/2 teaspoon ground black
pepper

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

In a large bowl, combine the pasta, eggs, mozzarella cheese, Parmesan cheese, bell pepper, green onions and parsley.

Prepare the dressing by mixing together the mayonnaise, vinegar, Italian seasoning and pepper.

Pour dressing over pasta mixture and toss well to coat. Refrigerate until chilled and serve.

Grilled Italian Hamburgers

Ingredients

3 pounds lean ground beef
1 pound bulk sweet Italian sausage
1 tablespoon minced onion
1 teaspoon minced garlic
2 teaspoons Italian seasoning
1 tablespoon light olive oil
1 teaspoon salt
1 teaspoon ground black pepper
2 teaspoons anise seed
1/4 cup melted butter
12 small (14 to 16 inches) baguettes, split

Directions

Mix the ground beef, sausage, onion, garlic, Italian seasoning, olive oil, salt, pepper, and anise seed together in a bowl until thoroughly combined. Chill in refrigerator at least 1 hour. Mix again after refrigerating. Divide the mixture into 12 portions and form into oblong burgers with rounded edges, approximately 4 inches wide and 12 inches long. They should be somewhat thin.

Preheat an outdoor grill for medium heat, and lightly oil the grate. Also, preheat an oven to 250 degrees F (120 degrees C). Lightly brush the butter over the cut sides of the baguettes.

Cook on the preheated grill until the burgers are cooked through, 7 to 8 minutes per side. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). About 5 minutes before the meat is finished, lay the open baguette halves on the grill and brown each side until toasted. Place each burger into the baguette, close the baguette, and then wrap snugly with aluminum foil.

Bake the wrapped sandwiches in the preheated oven for 15 minutes before serving.

Pork Chops with Italian Sausage

Ingredients

4 thick cut pork chops
salt and pepper to taste
1 tablespoon olive oil
1/4 pound sweet Italian sausage
1 onion, slivered
1/4 pound mushrooms, sliced
1 clove garlic, minced
1/4 cup dry red wine
1 (8 ounce) can tomato sauce
1/2 teaspoon Italian seasoning

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sprinkle pork chops with salt and pepper. In a large frying pan, brown well in olive oil. Remove chops from pan and set aside. Pour off and discard all but 1 tablespoon pan drippings.

Remove casing from sausage and crumble meat into same pan. Mix in onions and mushrooms. Cook, stirring until onions and sausage brown slightly. Mix in garlic. Place pork chops in casserole dish, spooning sausage mixture over them. Pour in wine and tomato sauce. Sprinkle with Italian seasoning.

Cover with foil and bake for 45 minutes.

Italian Chips

Ingredients

12 wonton wrappers
1 egg white, beaten
1/2 teaspoon crumbled dried oregano
3/4 cup freshly grated Parmigiano-Reggiano cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Prepare a baking sheet with cooking spray.

Arrange the wonton wrappers on the baking sheet in a single layer. Brush each wrapper with egg white; sprinkle with oregano and Parmigiano-Reggiano cheese. Cut each into two triangles using a pizza cutter.

Bake in the preheated oven until the edges are brown, 6 to 7 minutes. Transfer to a cooling rack to cool completely. Store in an airtight container up to 2 days.

Italian Horn Cookies

Ingredients

1 cup cold butter (no substitutes)
4 cups all-purpose flour
2 cups vanilla ice cream, softened
1 (12.5 ounce) can cherry filling*

Directions

In a large bowl, cut butter into flour until mixture resembles coarse crumbs. Stir in ice cream. Divide into four portions. Cover and refrigerate for 2 hours.

On a lightly floured surface, roll each portion to 1/8-in. thickness. With a fluted pastry cutter, cut into 2-in. squares. Place about 1/2 teaspoon filling in the center of each square. Overlap two opposite corners of dough over the filling and seal. Sprinkle lightly with sugar. Place on ungreased baking sheets.

Bake at 350 degrees for 10-12 minutes or until bottoms are light brown. Cool on wire racks.

Tuna Italiano

Ingredients

3 tablespoons olive oil
1 clove garlic, sliced
1 white onion, diced
1 cup water
2 (6 ounce) cans tuna in olive oil
1 (6 ounce) can pitted black olives, drained and chopped
1 (15 ounce) can garbanzo beans, drained and rinsed
1/2 teaspoon garlic salt
1/2 teaspoon ground black pepper
1 pound penne pasta
1/4 cup grated Romano cheese

Directions

In a large saucepan, heat olive oil over medium heat. Saute garlic in oil until golden. Stir in onion and water and cook until onion is soft. Stir in the tuna with its oil, olives, beans, garlic salt and pepper. Cover, reduce heat to medium-low, and simmer while pasta is cooking.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss pasta with tuna mixture, top with Romano and serve.

Italian Halibut Chowder

Ingredients

2 1/2 pounds halibut steaks,
cubed
1 red bell pepper, chopped
1 onion, chopped
3 stalks celery, chopped
3 cloves garlic, minced
1/4 cup olive oil
1 cup tomato juice
1/2 cup apple juice
2 (16 ounce) cans whole peeled
tomatoes, mashed
2 tablespoons chopped fresh
parsley
1/2 teaspoon salt
1/2 teaspoon dried basil
1/8 teaspoon dried thyme
1/8 teaspoon ground black
pepper

Directions

Saute the peppers, celery, onion, and garlic in oil until tender. Add the tomato juice or water, apple juice, mashed tomatoes, and herbs. Simmer for 30 minutes.

Add halibut pieces to the soup. Cook until halibut is done, about 30 minutes. Salt and pepper to taste.

Italian-Style Chicken

Ingredients

1 tablespoon vegetable oil
6 skinless, boneless chicken breast halves
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1/3 cup water
1 tablespoon chopped fresh parsley
1 tablespoon chopped fresh basil leaves
1/2 cup chopped plum tomato
1 tablespoon butter

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until well browned on both sides. Remove the chicken from the skillet.

Stir the soup, water, parsley, basil and tomatoes in the skillet and heat to a boil. Return the chicken to the skillet. Reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through.

Remove the chicken from the skillet. Add the butter to the skillet and stir until the butter is melted. Serve the sauce with the chicken.

Italian Bread Salad

Ingredients

1 (14 ounce) package pre-baked Italian bread shell crust, cubed
1 1/2 cups diced fresh tomatoes
1/2 cup thinly sliced fresh basil
1/2 cup Italian salad dressing, divided
7 cups ready-to-serve salad greens
1 small green pepper, julienned
1 cup sliced pepperoni sausage
1 cup shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1/2 cup sliced ripe olives

Directions

In a large salad bowl, combine bread cubes, tomatoes, basil and 1/4 cup salad dressing; let stand for 5 minutes. Add the salad greens, green pepper, pepperoni, mozzarella cheese, Parmesan cheese and olives. Drizzle with remaining salad dressing; toss to coat. Serve with a slotted spoon.

Italian Rice

Ingredients

2 garlic cloves, minced
2 teaspoons olive or canola oil
8 cups fresh spinach, chopped
1 tablespoon balsamic vinegar
1/2 teaspoon salt
1/8 teaspoon pepper
2 cups hot cooked rice
1/2 cup chopped roasted sweet red peppers

Directions

In a large nonstick skillet, saute garlic in oil for 1 minute. Stir in spinach. Cover and cook for 3-4 minutes or until tender; drain well. Add the vinegar, salt and pepper. Stir in the rice and red peppers until combined. Cook and stir until heated through.

Italian Burgers

Ingredients

1 medium onion, chopped
1/4 cup Italian salad dressing
1 pound ground beef
4 hamburger buns, split

Directions

In a bowl, combine onion and salad dressing. crumble beef over mixture and mix well. Shape into four patties. Broil, grill or pan-fry until no longer pink. Serve on buns.

Camp David Spaghetti with Italian Sausage

Ingredients

2 Italian sausage links, casings removed
1 pound lean ground beef
1 tablespoon olive oil
1 yellow onion, chopped
2 cloves garlic, chopped
1 (16 ounce) can whole peeled tomatoes with juice
1 (15 ounce) can tomato sauce
1 teaspoon salt
1/4 teaspoon ground black pepper
1 teaspoon dried basil
1/4 cup chopped fresh oregano
1 bay leaf
1 (16 ounce) package uncooked spaghetti
1/2 cup grated Parmesan cheese

Directions

Slice the sausages lengthwise, leaving them attached along one side. Spread them out flat in a large skillet. Cook over medium heat for 15 minutes, turning once, until the sausages are browned and cooked through. Remove from skillet and set aside.

Place the ground beef, olive oil, onion, and garlic in the skillet, and cook and stir over medium heat for about 10 minutes, until the onion is translucent and the beef is browned and crumbly. Drain all but 2 tablespoons of fat. Stir in the tomatoes, tomato sauce, salt, pepper, basil, oregano, and bay leaf. Simmer uncovered over low heat for 1 hour, stirring occasionally, until the flavors have blended. Remove the bay leaf.

Preheat the oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil, drop in the pasta, and cook for 8 to 10 minutes, stirring occasionally, until tender. Drain the pasta, and mix it into the sauce.

Place servings of hot pasta with sauce on oven-safe plates, place a cooked, opened sausage over each serving, and sprinkle with Parmesan cheese. Place plates in the preheated oven for 5 to 10 minutes, until the cheese has melted and begun to brown.

Stuffed Peppers Italian Style

Ingredients

4 green bell peppers, halved and seeded
1 (1 pound) loaf stale Italian bread, crumbled
1 tablespoon olive oil
1 small onion, chopped
2 cloves garlic, minced
1 (2 ounce) can anchovy fillets, chopped
8 pitted green olives, chopped
2 tablespoons extra virgin olive oil
1/2 teaspoon ground black pepper
1/2 teaspoon crushed red pepper flakes
1 (15 ounce) can tomato sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Place peppers in a greased baking dish; set aside. Place crumbled bread in a large bowl, and sprinkle with 1/2 cup water; set aside.

Heat oil in a large heavy skillet over low heat. Saute onion until translucent, then stir in garlic. Let garlic cook for 2 minutes, then stir into bread. Add anchovies, olives, olive oil, black pepper and red pepper. Mix until well blended. Mound pepper halves with stuffing. Surround peppers with tomato sauce and a small amount of water. Cover with foil.

Bake in preheated oven for 45 to 60 minutes, or until peppers are tender. Uncover for the last 15 minutes of baking, and baste occasionally with sauce.

Marilyn's Green Beans Italiano

Ingredients

1 1/2 pounds fresh green beans,
trimmed and cut into 1-inch
pieces
1/4 cup butter
1/2 cup Italian-seasoned bread
crumbs
1/4 cup grated Parmesan cheese
salt and pepper to taste
1 1/2 teaspoons chopped fresh
parsley

Directions

Place the green beans in a saucepan with a lid and pour enough water over the beans to cover; bring to a boil. Reduce the heat to low and cover; simmer until the beans are tender but still crisp, about 10 minutes. Drain. Spread the beans onto paper towels to dry.

Melt the butter in a large skillet over medium-low heat; stir the bread crumbs and Parmesan cheese into the melted butter. Reduce heat to low; add the beans and cook and stir until the beans are heated through and the crumbs are beginning to brown, about 3 minutes. Season with salt and pepper. Sprinkle the parsley over the mixture to serve.

Arangini (Italian Rice Balls)

Ingredients

3 3/4 cups water
1 1/3 cups uncooked brown rice
2 cloves garlic
1 bay leaf
1/4 teaspoon salt
4 ounces thinly sliced prosciutto, chopped
4 ounces mozzarella cheese, diced
1/4 cup chopped fresh basil
3 teaspoons extra virgin olive oil, divided
5 egg whites, divided
3 tablespoons freshly grated Parmesan cheese
1 cup dry bread crumbs
3 cups vegetable oil for frying

Directions

Bring water to a boil in a saucepan. Stir in the rice, and add the garlic, bay leaf and salt. Return to a boil, reduce heat to low, cover, and simmer for 30 minutes, or until rice is tender. Remove from heat, discard garlic and bay leaf, and allow to cool.

In a medium bowl, combine the prosciutto, mozzarella cheese, and basil. Pour 2 teaspoons of the olive oil over, and toss to coat.

Stir 3 egg whites and the Parmesan cheese into the rice until well blended. Stir the resulting rice mixture into the mozzarella and basil mixture until ingredients are evenly distributed.

Heat 2 inches of oil in a deep-fryer to 350 degrees F (175 degrees C). Place bread crumbs in one shallow bowl, and whisk together 2 remaining egg whites and 1 teaspoon of olive oil in another shallow bowl.

Wet hands, and shape the rice mixture into 24 balls. Dip each ball in the egg whites, then coat with bread crumbs. Deep fry the rice balls a few at a time until golden brown, about 30 seconds per batch. Drain on paper towels, and serve hot.

Meatloaf with Italian Sausage

Ingredients

1 1/4 pounds ground beef
4 (4 ounce) links Italian sausage,
casings removed
1 egg, beaten
1 small green bell pepper,
chopped
1 onion, chopped
1/2 cup dry hot wheat cereal
1/2 cup milk
1 dash Worcestershire sauce
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Chop sausage finely. In a large bowl combine beef, sausage, egg beat, bell pepper, onion, cereal, milk, Worcestershire sauce, salt and pepper. Mix together and press into a loaf pan.

Bake in the preheated oven for 1 hour, or until cooked through. Drain grease from loaf pan periodically during baking. Let stand 10 minutes before serving.

Italian Sausage Delight!

Ingredients

6 (3.5 ounce) links hot Italian sausage
1 large onion, chopped
1 red bell peppers, seeded and diced
1 green bell pepper, seeded and diced
1 (4 ounce) can mushrooms, drained
1 (16 ounce) package penne pasta
1/2 cup Italian salad dressing
1/4 cup grated Parmesan cheese for topping

Directions

Bring a large pot of water to a boil. Add penne pasta, and cook until tender, about 10 minutes. Drain.

Place the Italian sausage links in a small skillet over medium heat. Cook, turning occasionally until firm and cooked through.

In a separate larger skillet, combine the red and green bell peppers, mushrooms, and Italian dressing. Cook and stir until the vegetables are tender, about 5 minutes. Slice the Italian sausages into rounds, and stir into the vegetables. Continue to cook and stir for another 5 minutes.

To serve, place servings of pasta onto plates. Top with the sausage and vegetable mixture. Sprinkle liberally with Parmesan cheese.

Italian Stew

Ingredients

1 pound bulk Italian sausage
1 medium onion, chopped
1/2 cup chopped celery
2 medium carrots, sliced 1/8 inch thick
1/4 teaspoon Italian seasoning
1/4 teaspoon dried basil
1/4 teaspoon salt
1/4 teaspoon pepper
2 cups water
1 (14.5 ounce) can Italian stewed tomatoes
1 (10.75 ounce) can condensed tomato soup, undiluted
3/4 cup uncooked instant rice

Directions

In a skillet, cook the sausage until no longer pink; drain. Add onion, celery, carrots, Italian seasoning, basil, salt and pepper. Cook and stir over medium heat for 5 minutes or until the vegetables are crisp-tender. Stir in the water, tomatoes and soup; bring to a boil. Reduce heat; cover and simmer for 30 minutes or until vegetables are tender. Stir in the rice; cover and cook for 10 minutes or until tender.

Campbell's Italian Marinated Chicken

Ingredients

1 3/4 cups Swanson® Chicken Broth (regular, Natural Goodness® or Certified Organic)
1 tablespoon canned diced tomatoes, drained
1 teaspoon grated Parmesan cheese
1/2 teaspoon Italian seasoning, crushed
1/4 teaspoon garlic powder
6 skinless, boneless chicken breasts

Directions

Mix broth, tomatoes, cheese, Italian seasoning and garlic powder in a shallow nonmetallic dish. Add chicken and turn to coat. Cover and refrigerate for 30 min. Remove chicken from broth mixture.

Grill or broil chicken for 15 min. or until done, turning and brushing often with broth mixture. Discard remaining broth mixture.

Italian Spinach Salad

Ingredients

1 (6 ounce) package fresh baby spinach
1 green onion, thinly sliced
1 hard-cooked egg, chopped
3 bacon strips, cooked and crumbled
3 tablespoons Italian salad dressing
2 tablespoons shredded Parmesan cheese

Directions

In a large salad bowl, toss spinach, onion, egg and bacon. In a microwave-safe bowl, heat salad dressing on high for 30-45 seconds or until warm. Pour over the salad and toss to coat. Sprinkle with Parmesan cheese. Serve immediately.

Italian Cheese Balls

Ingredients

1 pound ricotta cheese
1 (8 ounce) package cream cheese
1/4 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon vanilla extract
2 teaspoons grated lemon zest
2 eggs, beaten
4 egg whites
3/4 cup white sugar

Directions

Preheat the oven to 300 degrees F (150 degrees C).

In a medium bowl, mix together the ricotta cheese, cream cheese, flour, salt, vanilla, lemon zest and eggs. In a separate bowl, whisk together the egg whites and sugar. Pour into the cheese mixture, and mix until well blended. Roll into balls about the size of a golf ball, and place in a glass baking dish.

Bake for 45 minutes in the preheated oven, or until golden brown on top.

Italian Bread Bowls

Ingredients

2 (.25 ounce) packages active dry yeast
2 1/2 cups warm water (110 degrees F/45 degrees C)
2 teaspoons salt
2 tablespoons vegetable oil
7 cups all-purpose flour

1 tablespoon cornmeal
1 egg white
1 tablespoon water

Directions

In a large bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

Add salt, oil and 4 cups flour to the yeast mixture; beat well. Stir in the remaining flour, 1/2 cup at a time, beating well with an electric mixer at medium speed after each addition.

When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 6 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 40 minutes.

Punch dough down, and divide into 8 equal portions. Shape each portion into a 4 inch round loaf. Place loaves on lightly greased baking sheets sprinkled with cornmeal. Cover and let rise in a warm place, free from drafts, until doubled in bulk, about 35 minutes.

Preheat oven to 400 degrees F (200 degrees C). In a small bowl, beat together egg white and 1 tablespoon water; lightly brush the loaves with half of this egg wash.

Bake in preheated oven for 15 minutes. Brush with remaining egg mixture, and bake 10 to 15 more minutes or until golden. Cool on wire racks.

To make bowls: Cut a 1/2 inch thick slice from top of each loaf; scoop out centers, leaving 3/4-inch-thick shells. Fill bread bowls with hot soup and serve immediately.

Italian Restaurant-Style Salad Dressing II

Ingredients

1/2 cup mayonnaise
1/3 cup white wine vinegar
1 teaspoon vegetable oil
2 tablespoons corn syrup
2 tablespoons grated Parmesan cheese
2 tablespoons grated Romano cheese
1 clove garlic, minced
1/2 teaspoon Italian-style seasoning
1/2 teaspoon dried parsley
1 tablespoon lemon juice

Directions

In a blender, combine the mayonnaise, vinegar, oil, corn syrup, Parmesan cheese, Romano cheese, garlic, Italian seasoning, parsley and lemon juice. Blend until smooth. Cover and refrigerate until chilled.

Italian Style Pork Chops

Ingredients

3 cups crushed saltine crackers
2 cups grated Parmesan cheese
1 tablespoon Italian-style seasoning
1/4 teaspoon garlic powder
1 cup butter, melted
6 pork chops

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium bowl, combine the crushed saltines, Parmesan cheese, Italian-style seasoning and garlic powder and mix together well.

Dip the chops in the melted butter and then dredge each chop in the cracker mixture, coating all sides thoroughly. Place the chops in a 9x13 inch baking dish.

Bake at 425 degrees F (220 degrees C) for 30 to 40 minutes, or until internal pork temperature reaches 160 degrees F (70 degrees C).

Italian Peas

Ingredients

2 tablespoons olive oil
1 onion, chopped
2 cloves garlic, minced
16 ounces frozen green peas
1 tablespoon chicken stock
salt and pepper to taste

Directions

Heat olive oil in a skillet over medium heat. Stir in onion and garlic; cook about 5 minutes. Add frozen peas, and stir in stock. Season with salt and pepper. Cover, and cook until the peas are tender, about 10 minutes.

Italian Pinwheel Rolls

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (110 degrees to 115 degrees)
1 1/2 teaspoons sugar
1 1/2 teaspoons butter, softened
1 teaspoon salt
2 1/4 cups bread flour

FILLING:

2 tablespoons butter, melted
1/4 cup grated Parmesan cheese
2 tablespoons minced fresh parsley
6 garlic cloves, minced
1 teaspoon dried oregano

Directions

In a large mixing bowl, dissolve yeast in warm water. Add the sugar, butter, salt and 1 cup flour; beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a bowl coated with nonstick cooking spray, turning once to coat top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface. Roll into a 12-in. x 10-in. rectangle. Brush with melted butter; sprinkle Parmesan cheese, parsley, garlic and oregano to within 1/2 in. of edges. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Cut into 12 rolls.

Place rolls cut side up in a 13-in. x 9-in. x 2-in. baking pan coated with nonstick cooking spray. Cover and let rise until doubled, about 30 minutes. Bake at 350 degrees F for 25-30 minutes or until golden brown. Remove from pan to a wire rack.

Italian Cucumber Sandwiches

Ingredients

1 cup mayonnaise
1 (.7 ounce) package dry Italian-style salad dressing mix
1 (1 pound) loaf cocktail rye bread
1 cucumber, peeled and thinly sliced

Directions

In a medium bowl, thoroughly mix mayonnaise and dry Italian-style salad dressing mix.

Arrange the cocktail rye bread slices in a single layer on a serving platter.

Place mayonnaise mixture in a pastry bag and squeeze an approximately 1 inch dollop of the mixture onto each cocktail rye bread slice.

Top each cocktail rye bread slice with a cucumber slice.

Italian Eggplant Salad

Ingredients

6 eggplants
1 clove garlic, crushed
3 tablespoons olive oil
1 tablespoon balsamic vinegar
2 tablespoons white sugar
1 teaspoon dried parsley
1 teaspoon dried oregano
1/4 teaspoon dried basil
salt and pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Puncture eggplants with a fork, and place on a baking sheet. Bake for 1 1/2 hours, or until soft, turning occasionally. Cool, then peel and dice.

In a large bowl, stir together the garlic, olive oil, vinegar, sugar, parsley, oregano, basil, salt and pepper. Add the diced eggplant, and stir to coat. Refrigerate for at least 2 hours before serving to marinate.

Italian Bread Using a Bread Machine

Ingredients

4 cups unbleached all-purpose flour
1 tablespoon light brown sugar
1 1/3 cups warm water (110 degrees F/45 degrees C)
1 1/2 teaspoons salt
1 1/2 teaspoons olive oil
1 (.25 ounce) package active dry yeast

1 egg
1 tablespoon water
2 tablespoons cornmeal

Directions

Place flour, brown sugar, warm water, salt, olive oil and yeast in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.

Deflate the dough and turn it out onto a lightly floured surface. Form dough into two loaves. Place the loaves seam side down on a cutting board generously sprinkled with cornmeal. Cover the loaves with a damp cloth and let rise, until doubled in volume about 40 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

In a small bowl, beat together egg and 1 tablespoon water. Brush the risen loaves with egg mixture. Make a single long, quick cut down the center of the loaves with a sharp knife. Gently shake the cutting board to make sure that the loaves are not sticking. If they stick, use a spatula or pastry knife to loosen. Slide the loaves onto a baking sheet with one quick but careful motion.

Bake in preheated oven for 30 to 35 minutes, or until loaves sound hollow when tapped on the bottom.

Mushroom Chicken Italiano

Ingredients

4 (4 ounce) boneless skinless
chicken breast halves
1 tablespoon vegetable oil
3/4 cup creamy Italian salad
dressing
1/4 cup white wine or chicken
broth
1 1/2 cups sliced fresh
mushrooms
Hot cooked rice

Directions

In a large skillet, brown chicken in oil on all sides. In a bowl, combine the salad dressing, wine or broth and mushrooms; pour over chicken. Cover and simmer for 15-20 minutes or until chicken juices run clear. Serve over rice.

Slow Cooker Italian Sausage Subs

Ingredients

1 (19 ounce) package Bob Evans® Italian Sausage
1 red pepper, sliced
1 green pepper, sliced
1 small onion, sliced
1 (26 ounce) jar tomato pasta sauce
5 sub buns
5 slices provolone cheese

Directions

In nonstick skillet over medium heat, cook sausage until brown. Place in slow cooker. Add peppers and onion. Top with pasta sauce. Cover and cook on low 4 to 6 hours until sausage is fully cooked. Place sausage in buns; top with peppers, onions, pasta sauce and cheese.

Italian Buttercream

Ingredients

1 1/4 cups white sugar
2/3 cup corn syrup
2/3 cup water
5 egg whites
1 1/3 cups unsalted butter, chilled
and cubed
2 2/3 cups shortening
2 teaspoons vanilla extract

Directions

In a saucepan, combine the sugar, corn syrup and water. Bring to a boil over medium-high heat, stirring just enough to dissolve the sugar. Heat to between 223 and 234 degrees F (106 to 112 degrees C), or until a small amount of syrup dripped from a spoon forms a soft thread. It should take 1 or 2 minutes.

When the sugar mixture has reached the thread stage, remove it from the heat and set aside. Whip the egg whites in a large bowl with an electric mixer. When the whites can hold a stiff peak, pour in the sugar syrup in a thin stream while continuing to whip at medium speed. Be careful not to pour too quickly, or it will all end up at the bottom of the bowl. When the syrup is incorporated, continue to mix for 10 more minutes to allow it to cool. The egg whites will be fluffy and glossy.

Add pieces of cold butter one at a time to the egg whites and continue to whip at medium or low speed. Then do the same with the shortening. The buttercream will break down and look curdled, but keep mixing and it will come back together in about 10 minutes. When it comes back around, mix in the vanilla. Store at room temperature for up to 2 days, or in the refrigerator for up to 1 week.

To use after it has been refrigerated, allow it to come to room temperature, then beat with a mixer before using. If cold, heat over a double boiler until you have liquid visible just around the edges. Beat with a mixer until smooth and fluffy before using.

Italian Spinach Sausage Pie

Ingredients

1 pound bulk Italian sausage
6 eggs
2 (10 ounce) packages frozen chopped spinach, thawed and squeezed dry
4 cups shredded mozzarella cheese
3/4 cup ricotta cheese
1/2 teaspoon salt
1/8 teaspoon garlic powder
1/8 teaspoon pepper
1 (10 inch) pastry for a double crust pie
1 tablespoon water

Directions

In a skillet, cook sausage over medium heat until no longer pink; drain. Separate one egg and set the yolk aside. In a mixing bowl, beat the egg white and remaining eggs. Add spinach, mozzarella cheese, ricotta cheese, salt, garlic powder, pepper and sausage; mix well.

Line a 10-in. pie plate with bottom pastry. Add filling. Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in pastry. If desired, cut out holly leaf and berry shapes from pastry scraps; place on top crust. Beat water and remaining egg yolk; brush over top.

Bake at 375 degrees F for 50-60 minutes or until crust is golden brown and filling is bubbly. Let stand for 10 minutes before cutting.

Italian Style Sausage

Ingredients

1 teaspoon ground black pepper
1 teaspoon dried parsley
1 teaspoon Italian-style seasoning
1/2 teaspoon garlic powder
1/8 teaspoon crushed red pepper flakes
3/4 teaspoon crushed anise seeds
1/2 teaspoon paprika
1/2 teaspoon dried minced onion
2 teaspoons salt
2 pounds ground pork

Directions

In a small bowl, combine the ground black pepper, parsley, Italian-style seasoning, garlic powder, crushed red pepper flakes, anise, paprika, minced onion flakes and salt; mix well.

Place pork in a separate large bowl and add the spice mix to it. Mix this thoroughly with your hands.

In a large skillet over medium high heat, saute the seasoned pork for 10 minutes, or until well browned and crumbly.

Italian Meat Loaf

Ingredients

1 egg, beaten
1 (8 ounce) can tomato sauce, divided
1/2 cup dry bread crumbs
1/2 cup finely chopped onion
1/2 cup finely chopped green pepper
1 teaspoon dried oregano, divided
1 teaspoon salt
1/8 teaspoon pepper
1 1/2 pounds ground beef
1/2 cup shredded mozzarella cheese
2 tablespoons grated Parmesan cheese

Directions

In a bowl, combine the egg, half of the tomato sauce, bread crumbs, onion and green pepper if desired, 1/2 teaspoon of oregano, salt and pepper. Add beef; mix well. On a large piece of heavy-duty foil, pat meat mixture into a 14-in. x 8-in. rectangle. Sprinkle cheeses to within 1/2 in. of edges. Roll up, jelly-roll style, starting with a short side and peeling foil away while rolling. Seal seam and ends. Transfer to a microwave-safe 9-in. x 5-in. x 3-in. loaf pan. Microwave, uncovered, at 50% power for 12 minutes, rotating a half turn once; drain. Continue cooking on 50% power for 20 minutes or until meat is no longer pink, rotating a half turn once. In a bowl, combine the remaining tomato sauce and oregano. Pour over meat loaf. Microwave, uncovered, on high for 2 minutes. Cover loosely with foil; let stand 5 minutes before serving.

Summer Italian-Style Tomato Salad

Ingredients

6 slices Wonder® Classic White Sandwich Bread
2 large, ripe tomatoes
2 thin slices red onion, halved and separated into rings
1/2 cup thinly sliced cucumber
2 tablespoons minced fresh basil
1/4 cup extra-virgin olive oil
3 tablespoons red wine vinegar
2 cloves garlic, minced
Salt and pepper, to taste
Torn romaine or crisp lettuce (optional)
Shredded Parmesan cheese (optional)

Directions

Cut bread into 3 strips; cut each strip into thirds, making 9 cubes. Arrange bread cubes in a single layer on a tray. Allow to stand at room temperature several hours, or overnight, until dry and crisp. Stir cubes once or twice to be sure they crisp evenly. Set aside.

Cut each tomato into wedges about 3/4 to 1-inch thick. Combine tomato wedges, red onion rings and sliced cucumber in a large salad bowl. Sprinkle with basil.

Whisk together oil, vinegar, garlic, salt and pepper. When ready to serve, drizzle dressing mixture over salad. Top with bread cubes and toss to combine. Spoon onto salad plates lined with torn romaine and garnish with Parmesan cheese if desired.

Tender Italian Baked Chicken

Ingredients

3/4 cup mayonnaise
1/2 cup grated Parmesan cheese
3/4 teaspoon garlic powder
3/4 cup Italian seasoned bread crumbs
4 skinless, boneless chicken breast halves

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a bowl, mix the mayonnaise, Parmesan cheese, and garlic powder. Place bread crumbs in a separate bowl. Dip chicken into the mayonnaise mixture, then into the bread crumbs to coat. Arrange coated chicken on a baking sheet.

Bake 20 minutes in the preheated oven, or until chicken juices run clear and coating is golden brown.

Italian Sausage Fried Rice

Ingredients

1 pound bulk Italian sausage
1 cup uncooked long grain rice
1 large onion, chopped
1 garlic clove, minced
2 cups water
1 teaspoon salt
1/4 teaspoon hot pepper sauce
1 (14.5 ounce) can diced tomatoes, undrained
1 cup frozen peas, thawed

Directions

In a large skillet, cook sausage over medium heat until no longer pink; drain. Add the rice, onion and garlic; cook and stir until onion is tender. Stir in the water, salt and hot pepper sauce. Bring to a boil. Reduce heat; cover and simmer for 18-20 minutes or until rice is tender.

Stir in tomatoes and peas; cover and cook 5-10 minutes longer or until peas are heated through.

Italian Style Meat Roll

Ingredients

- 1 slice bread, cubed
- 1 egg
- 2 tablespoons water
- 1 small onion, chopped
- 1 celery rib, chopped
- 1 teaspoon Italian seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 pounds lean ground beef
- 1 (2 ounce) package sliced dried beef
- 1 1/2 cups shredded mozzarella cheese

Directions

Process bread in a blender or food processor until fine crumbs form; transfer to a bowl. In same blender, combine the egg, water, onion, celery, Italian seasoning, salt and pepper; cover and process until smooth. Stir into the bread crumbs. Crumble beef over mixture and mix well.

On a 16-in. x 12-in. piece of waxed paper, shape meat mixture into an 11-in. x 8-in. rectangle. Top with the dried beef and cheese to within 1/2 in. of edge. Roll up jelly-roll style, starting with a short side; pinch to seal edges.

Place seam side down in a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 1-1/4 to 1-1/2 hours or until a meat thermometer reads 160 degrees F. Let stand for 10 minutes before serving.

Italian Biscotti

Ingredients

12 ounces butter
1 3/4 cups white sugar
6 eggs
1 teaspoon anise extract
2 teaspoons vanilla extract
6 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
8 ounces chopped almonds

Directions

Preheat oven to 350 degrees F (165 degrees C).

In a large bowl, cream the butter and sugar together. Add eggs one at a time; beat until fluffy. Stir in the anise and vanilla extracts. Sift together the flour, baking powder, and salt; Add them to the egg mixture along with the chopped almonds. Stir with a spoon and as the dough comes together, Knead by hand.

Divide the dough into 4 parts. Roll each piece into a log about 15 inches long. Place logs onto cookie sheets, 2 to a sheet, the long way. Flatten the logs out until they are about 3 inches wide with a slight hump going down the middle. Bake for 25 to 30 minutes in the preheated oven, loaves should be firm. Cut the loaves into diagonal slices 1/2 inch wide, place the slices onto the cookie sheets and return to the oven. Toast on one side, then turn them over to do the other side. This will take about 7 to 10 minutes.

Italian Egg Dough

Ingredients

5 1/2 cups all-purpose flour
1/2 cup milk
1/2 cup white sugar
5 eggs
1/2 teaspoon salt
1/2 teaspoon vanilla extract
5 teaspoons baking powder
1/2 teaspoon lemon juice
1 cup butter
1 1/2 fluid ounces anise flavored
liqueur
1/2 cup confectioners' sugar
1 tablespoon milk
3 drops almond extract
2 1/4 cups pitted prunes
1 1/2 cups raisins
1 cup chopped walnuts
1/2 cup chopped candied cherries
2 eggs

Directions

Mix 1/2 cup sugar, salt, baking powder, flour and 1 cup butter or margarine and work in like a pie crust. Set aside.

Beat 4 of the eggs with milk. Add 1/2 teaspoon of lemon juice, and vanilla.

Make a well with dry ingredients and add lemon mixture. Mix in Sambucca and the one egg.

Make ropes with dough about 4 inches long and shape into whatever you like. I usually shape into spiral shape. Bake on ungreased cookie sheet Bake for 15 minutes at 350 degrees F (175 degrees C).

Make a glaze with confectioners' sugar and flavor with the almond extract (or any other flavoring you like). Add enough milk to the confectioners' sugar to make a loose frosting. Try to frost the cookies when cool. Just dip tops into frosting and twist. Sprinkle colored candies, if you like them, while the cookies are still wet with frosting.

You can also use this recipe to make filled cookies. For filled cookies you need to roll the dough into 12 x 4 inch oblong shapes and fill with filling. To Make Filling: Poach prunes with a little water. Remove from heat and add raisins, chopped walnuts, chopped candied cherries and 2 eggs. Mix well. Add a few drops of any flavoring you like, I like lemon.

After the dough is stretched, place the filling in the middle , lengthwise and roll dough. Place on cookie sheet with seam on the bottom.

Bake at 350 degrees F (175 degrees C) until the crust is golden (about 20-30 min.) When cool you can frost the logs and let the frosting dry then slice on the bias. (My husband loves the ends of the logs.) ENJOY!!

Italian Cookies III

Ingredients

5 cups all-purpose flour
1 1/2 cups confectioners' sugar
2 tablespoons baking powder
1 cup butter
3 eggs
1 tablespoon vanilla extract
1 tablespoon anise

1 cup confectioners' sugar
1 1/2 tablespoons water
2 tablespoons multicolored candy sprinkles

Directions

Preheat oven to 450 degrees F (230 degrees C). Grease cookie sheets.

In a large bowl, stir together the flour, 1 1/2 cups confectioners' sugar and baking powder. Cut in butter using a pastry blender or rub between fingers until well blended. Stir in the eggs, vanilla and anise extracts and mix into a firm dough. Turn dough out onto a floured surface and knead for about 5 minutes. Roll tablespoonfuls of dough into balls and place them 1 inch apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or until firm. Remove from cookie sheets to cool on wire racks. In a small bowl, stir together 1 cup confectioners' sugar and 1 1/2 tablespoons water. Drizzle over cooled cookies and decorate with sprinkles.

Rosemarie's Italian Style Soup

Ingredients

2 tablespoons olive oil
1 small onion, chopped
3 stalks celery, chopped
1 (28 ounce) can whole peeled tomatoes, with liquid
2 cups water
1/4 teaspoon dried basil
1 (15 ounce) can chickpeas (garbanzo beans), drained
1/4 pound cooked pasta

Directions

Heat the oil in a large pot over medium heat. Add the onion and celery and saute for 5 to 10 minutes, or until tender.

Reduce heat to medium low, add the tomatoes and the water and break the tomatoes apart with your hands in the pot. Then simmer for 10 minutes.

Stir in the basil, chickpeas and pasta and simmer for 15 to 20 more minutes, or until all ingredients are heated through.

Italian Chicken Casserole

Ingredients

4 ounces turkey Italian sausages, casings removed
1 small onion, chopped
1/3 cup chopped celery
2 (4 ounce) skinless, boneless chicken breast halves
1/2 teaspoon paprika
2 teaspoons canola or vegetable oil
3/4 cup water
1/4 cup sherry, or chicken broth
1/4 teaspoon chicken bouillon granules
2 garlic cloves, minced
1/4 cup uncooked long grain rice
1/8 teaspoon salt
1/8 teaspoon pepper
1/2 cup sliced fresh mushrooms

Directions

Crumble sausage into a skillet; add onion and celery. Cook over medium heat until meat is no longer pink; drain and set aside. Sprinkle chicken with paprika. In the same skillet, cook chicken in oil for 2-3 minutes on each side or until chicken juices run clear; remove and set aside.

Return sausage mixture to the skillet. Add the broth, bouillon, garlic, rice, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 15 minutes. Add chicken and mushrooms; cook 5 minutes longer or until rice is done and chicken is heated through.

Italian Broccoli Cheese Bake

Ingredients

1 1/2 pounds fresh broccoli spears, cut into 1/4 inch slices
1/4 teaspoon salt
2 cups small curd 1% cottage cheese
2 egg whites
1/4 cup grated Parmesan cheese
3 tablespoons all-purpose flour
1/2 teaspoon Italian seasoning
3/4 cup meatless spaghetti sauce
1 cup shredded part-skim mozzarella cheese

Directions

In a large saucepan, bring 8 cups water to a boil. Add broccoli and salt; cover and boil for 5 minutes. Drain and pat dry. In a blender, combine the cottage cheese, egg whites, Parmesan cheese, flour and Italian seasoning; cover and process until smooth.

Place half of the broccoli in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray; top with half of the cottage cheese mixture. Repeat layers. Spoon spaghetti sauce over the top; sprinkle with mozzarella cheese. Bake, uncovered, at 375 degrees F for 25-30 minutes or until bubbly. Let stand for 5 minutes before serving.

Italian Tomato Pasta Salad

Ingredients

1 (8 ounce) package angel hair pasta
1/2 cup zesty Italian dressing
2 tomatoes, chopped
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 4 to 5 minutes or until al dente; drain and place into a large serving bowl. Toss with dressing and tomatoes. Top with Parmesan and serve.

Broccoli Italiano

Ingredients

5 1/2 cups broccoli florets
1/2 cup thinly sliced green onions
4 teaspoons olive oil or canola oil
4 garlic cloves, minced
2 tablespoons lemon juice
1/2 teaspoon salt
1/4 teaspoon pepper
2 large fresh mushrooms, sliced

Directions

In a large saucepan, bring 1 in. of water to a boil. Place broccoli in a steamer basket over water; cover and steam for 4-5 minutes or until crisp-tender.

In a nonstick skillet, cook onions in oil over medium heat for 1 minute. Add garlic; cook 30 seconds longer. Reduce heat. Add the broccoli, lemon juice, salt and pepper; toss to coat. Remove from the heat; let stand for 5 minutes before serving. Add mushrooms.

Italian Pasta Salad II

Ingredients

1 (16 ounce) package rigatoni pasta
1/2 cup extra-virgin olive oil, or as needed
2 red bell peppers, seeded and chopped
1 green bell pepper, seeded and chopped
2 pints cherry tomatoes, halved
3 tablespoons jarred minced garlic
salt and pepper to taste
1 bunch fresh basil, chopped
1 teaspoon fresh parsley, chopped
1 teaspoon dried oregano, or to taste
1 cup diced Asiago cheese
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes, until tender. Drain, and transfer to a large bowl. Stir in enough olive oil to coat, but not so that it pools at the bottom of the bowl. Mix in the red and green bell peppers, tomatoes, garlic, salt, pepper, basil, parsley, oregano and Asiago cheese. Mix in the Parmesan cheese. Refrigerate until 20 minutes before serving. If the pasta soaks up a lot of the oil, you may need to add more. Taste the salad as you are preparing it, you may like more or less ingredients.

Coq au Vin alla Italiana

Ingredients

4 pounds dark meat chicken pieces
1 tablespoon vegetable oil
5 cloves crushed garlic
1/2 cup all-purpose flour
1 teaspoon poultry seasoning
3 (4 ounce) links sweet Italian sausage, sliced
1 cup chopped onion
3 carrots, sliced
1/2 pound fresh mushrooms, sliced
1/2 teaspoon dried rosemary
1 cup red wine
1 (14.5 ounce) can whole peeled tomatoes
salt and pepper to taste

Directions

In a large skillet, heat oil. Add 1/2 of the garlic. Season flour with poultry seasoning. Dredge chicken parts in flour, then brown in the skillet for 4 or 5 minutes. Add the sausage, and saute for a few minutes. Add the onion, carrots, mushrooms, rosemary and the remaining garlic. Stir all together.

Add the wine and tomatoes; stir. Cover and let simmer over low heat for 25 minutes. Season with salt and pepper to taste and let simmer for another 10 minutes. Let cool covered for 10 minutes, then serve.

Italian Cheesecake II

Ingredients

8 eggs
4 cups white sugar
2 tablespoons imitation vanilla
flavoring
1 teaspoon anise extract
1 teaspoon grated lime zest
(optional)
1 teaspoon grated lemon zest
(optional)
4 pounds ricotta cheese
1 (12 ounce) bag semisweet
chocolate chips
1 tablespoon all-purpose flour
6 (9 inch) prepared graham
cracker crusts

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Beat the eggs in a large mixing bowl, then mix in the sugar, vanilla flavoring, anise extract, lime zest, lemon zest, and ricotta cheese until smooth. Toss the chocolate chips with the flour in a plastic bag to coat. Fold in to the ricotta batter until evenly blended. Place the graham cracker crusts onto baking sheets. Evenly divide the batter among the crusts.

Bake in the preheated oven for 30 minutes, then rotate the cheesecakes 90 degrees, and continue baking until a knife inserted into the center comes out clean, 20 to 30 minutes longer. Cool to room temperature, then refrigerate at least 2 hours until cold before serving.

Italian Cheese Balls

Ingredients

1 cup chopped pecans
1 cup dried bread crumbs
1 cup shredded Cheddar cheese
1 cup eggs, beaten
1 onion, chopped
2 cups vegetable oil for frying

1 cup tomato juice
1 (10.75 ounce) can condensed tomato soup
1 teaspoon ground cumin
1/2 cup shredded Cheddar cheese (optional)

Directions

In a large bowl, mix together pecans, bread crumbs, cheese, eggs, and onion. Shape into golf ball size balls.

Heat oil in an electric deep fryer or heavy saucepan to 365 degrees F (170 degrees C). Add cheese balls to hot oil, and fry until brown. Fry in batches to maintain oil temperature. Transfer to an 8 inch square baking pan.

In a medium bowl, mix together tomato juice, tomato soup, and cumin. Cover cheese balls with sauce. Sprinkle additional cheese on top, if desired.

Bake at 350 degrees F (175 degrees C) for 15 minutes.

Hearty Italian Beef Stew

Ingredients

1/4 cup all-purpose flour
1 teaspoon salt
1/4 teaspoon ground black pepper
2 pounds beef stew meat, cut into 2-inch pieces
1/4 cup olive oil
1 cup chopped onion
1 cup chopped celery
3 cloves garlic, finely chopped
1 (14.5 ounce) can CONTADINA® Recipe Ready Diced Tomatoes with Italian Herbs
1 (6 ounce) can CONTADINA® Italian Paste with Roasted Garlic
1 1/2 cups water
2 beef bouillon cubes
4 cups peeled diced potatoes
4 cups peeled diced carrots

Directions

Combine flour, salt and pepper in medium bowl. Add meat; toss to coat well.

Heat oil in large saucepan over medium-high heat. Add meat, onion, celery and garlic. Cook, stirring frequently, 6 to 8 minutes or until meat is no longer pink and vegetables are tender.

Add undrained tomatoes, tomato paste, water and bouillon. Bring to boil. Reduce heat to low; cover. Simmer, stirring occasionally, 1 hour. Add potatoes and carrots; simmer 20 minutes longer or until meat and vegetables are tender. Sprinkle with parsley, if desired.

Italian Love Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
2 pints part-skim ricotta cheese
3/4 cup white sugar
1 teaspoon vanilla extract
4 eggs
1 (3.9 ounce) package instant
chocolate pudding mix
1 cup milk
1 (12 ounce) container frozen
whipped topping, thawed

Directions

Prepare cake mix as directed on box. Pour batter into 9 x 13 x 2 inch greased baking dish. Set aside.

Combine ricotta cheese, sugar, vanilla, and eggs. Blend well. Spread mixture evenly over the top of the cake batter.

Bake at 350 degrees F (175 degrees C) for 75 minutes if using a glass baking dish, 90 minutes if using a metal pan.

Blend pudding mix and milk until thickened. Blend in whipped topping. Spread over cooled cake.

Italian Teething Cookies

Ingredients

3 eggs
2 cups confectioners' sugar
2 cups all-purpose flour
1 teaspoon baking powder

Directions

In a medium bowl, whip the eggs and sugar with an electric mixer at high speed. Mix for 6 to 10 minutes, until mixture is thick and pale. Combine the flour and baking powder together. Gradually add the flour to the egg mixture. If the dough is still sticky, you can add more flour.

On a lightly floured surface, roll the dough into long log shapes, about 1 1/2 inches in diameter, and as long as your cookie sheet. Cover with a clean towel, and let them sit out overnight.

Preheat oven to 375 degrees F (190 degrees C). Remove the rolls of dough from the cookie sheets and place them on a lightly floured surface. Cut into 1 1/2 inch long pieces. And return them to the baking sheets.

Bake for 15 to 20 minutes in the preheated oven, until they are a light brown. Remove from baking sheets to cool on wire racks. These cookies can be stored for a month in an airtight container.

Italian Restaurant-Style Salad Dressing I

Ingredients

8 ounces olive oil vinaigrette dressing
1 clove garlic, minced
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1 tablespoon white sugar

Directions

Whisk together the salad dressing, garlic, basil, oregano and sugar. Refrigerate for 24 hours and serve chilled.

Italian Almond Biscuits

Ingredients

2 1/4 cups all-purpose flour
3 eggs
1/2 cup butter
1/2 teaspoon vanilla extract
2 tablespoons lemon zest
1 cup finely chopped almonds
5 ounces almonds
3 1/2 cups confectioners' sugar

Directions

Combine the flour, eggs, margarine, sugar, vanilla, lemon zest and chopped almonds to form a smooth dough. Stir in the whole almonds.

Divide dough into 3 equal parts and roll each portion out into a cylindrical log shape. Wrap dough in plastic wrap and refrigerate for at least 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Place refrigerated rolls of dough onto a greased baking sheet and bake for 15 to 20 minutes. Let cool then slice into 1/2 inch thick slices. Put cookies onto greased baking sheet and bake for another 15 to 20 minutes or until golden brown. The cookies are very crisp when done.

Italian Chicken with Garlic and Lemon

Ingredients

15 chicken thighs
8 large potatoes, peeled and quartered
1 quart vegetable oil for frying
1/2 cup wine vinegar
5 lemons, juiced
10 cloves crushed garlic
2 tablespoons dried oregano
2 tablespoons dried parsley
1 onion, minced
salt and pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Arrange the chicken pieces in a 10x15 inch enameled roasting pan. In a large skillet over medium high heat, fry the potatoes in 1/2 inch deep oil until golden brown, then put them in the pan with the chicken.

Combine the vinegar, lemon juice, garlic, oregano, parsley, onion, salt and pepper with the 1/2 cup reserved frying oil and pour this mixture over the chicken and potatoes.

Bake in the preheated oven for 1 1/4 hours, basting the chicken and potatoes with the sauce mixture. Let rest for 5 minutes and serve hot.

Special Italian Meat

Ingredients

1 cup all-purpose flour
salt and ground black pepper to taste
1 teaspoon paprika, or to taste
1 cube beef bouillon
1 cup boiling water
1/4 cup sherry, or to taste (optional)
1 (10.75 ounce) can condensed tomato soup
3/4 teaspoon garlic powder
1 tablespoon white sugar
3/4 teaspoon dried oregano
3/4 teaspoon dried thyme
3/4 teaspoon ground dried rosemary
1 tablespoon vegetable oil, or as needed
2 pounds cubed beef stew meat
1 large onion, chopped

Directions

Preheat an oven to 300 degrees F (150 degrees C). Whisk together the flour, salt, pepper, and paprika in a large bowl; set aside.

Dissolve the bouillon cube in the water in a 2 quart casserole dish, then whisk in the sherry, tomato soup, garlic powder, sugar, oregano, thyme, rosemary until blended; set aside. Heat the vegetable oil in a large skillet over medium-high heat. Toss the beef in the flour mixture to coat, and shake off excess. Cook the beef in the hot oil, turning occasionally, until browned on all sides. Remove the beef to the casserole dish, and reduce heat to medium. Stir in the onion, and cook until the onion has softened and turned translucent, about 5 minutes. Stir the onion into the beef mixture.

Cover, and bake in the preheated oven until the meat is very tender, 2 to 2 1/2 hours.

Easy Italian Sausage Lasagna

Ingredients

1 pound Bob Evans® Italian Sausage Roll
1 (26 ounce) jar chunky pasta sauce
1 (15 ounce) can tomato sauce
1 (8 ounce) package oven ready lasagna noodles
1 (15 ounce) container ricotta cheese
1 teaspoon Italian seasoning
4 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese

Directions

Crumble and cook sausage in large skillet over medium heat until browned. Remove from heat and stir in pasta sauce and tomato sauce. In small bowl, combine ricotta cheese and Italian seasoning.

Preheat oven to 375 degrees F. Spread 1 cup sauce into bottom of a 9x13 inch baking dish. Top with 3 noodles. Cover noodles with 1/3 of ricotta cheese mixture, 1 cup of mozzarella and 1 cup sauce. Repeat layers two more times. Add last 3 noodles. Top lasagna with remaining sauce and with remaining mozzarella cheese. Sprinkle Parmesan over mozzarella.

Cover and bake 45 to 50 minutes or until noodles are tender. Uncover and bake an additional 5 minutes to melt cheese.

Italian Vegetable Saute

Ingredients

2 medium green pepper, sliced
1 garlic clove, minced
1 teaspoon Italian seasoning
1 tablespoon butter or margarine
1 cup cherry tomatoes, halved
1/2 cup seasoned croutons

Directions

In a skillet, saute the peppers, garlic and Italian seasoning in butter until peppers are crisp-tender, about 5 minutes. Add tomatoes; cook for 1-2 minutes or until heated through. Sprinkle with croutons if desired.

Italian Beef Hoagies

Ingredients

1 (4 pound) boneless sirloin tip roast, halved
2 (.7 ounce) packages Italian salad dressing mix
2 cups water
1 (16 ounce) jar mild pepper rings, undrained
18 hoagie buns, split

Directions

Place roast in a 5-qt. slow cooker. Combine the salad dressing mix and water; pour over roast. Cover and cook on low for 8 hours or until meat is tender.

Remove meat; shred with a fork and return to slow cooker. Add pepper rings; heat through. Spoon 1/2 cup meat mixture onto each bun.

Italian Breaded Pork Chops

Ingredients

3 eggs, lightly beaten
3 tablespoons milk
1 1/2 cups Italian seasoned bread crumbs
1/2 cup grated Parmesan cheese
2 tablespoons dried parsley
2 tablespoons olive oil
4 cloves garlic, peeled and chopped
4 pork chops

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a small bowl, beat together the eggs and milk. In a separate small bowl, mix the bread crumbs, Parmesan cheese, and parsley.

Heat the olive oil in a large, oven-proof skillet over medium heat. Stir in the garlic, and cook until lightly browned. Remove garlic, reserving for other uses.

Dip each pork chop into the egg mixture, then into the bread crumb mixture, coating evenly. Place coated pork chops in the skillet, and brown about 5 minutes on each side.

Place the skillet and pork chops in the preheated oven, and cook 25 minutes, or to an internal temperature of 160 degrees F (70 degrees C).

Italian-French Toast

Ingredients

6 eggs
1/2 cup milk
2 teaspoons dried parsley
12 slices white sandwich bread
6 ounces mozzarella cheese
1 cup vegetable oil for frying
1 clove garlic, crushed

Directions

In a medium-sized bowl, beat together eggs, milk, and parsley; set aside.

Slice the mozzarella into 12 rounds. Make 6 sandwiches with the bread and mozzarella, dip each sandwich in egg mixture.

In a large skillet, lightly saute garlic in oil, then remove and discard garlic. Fry dipped sandwiches in the oil. When the sandwiches are browned, cut them into quarters on the diagonal and serve warm.

Spicy Italian Pork Cutlets

Ingredients

1/4 cup extra virgin olive oil,
divided
4 boneless pork chops, pounded
to 1/4 inch thick
salt and pepper to taste
4 cloves garlic, thinly sliced
1 large tomato, diced
1/3 cup chicken broth
1/4 cup dry white wine
3 tablespoons minced fresh
parsley
1/4 teaspoon red pepper flakes

Directions

Heat 2 tablespoons olive oil in a skillet over medium-high heat. Season the pork chops with salt and pepper, and quickly sear on both sides. Remove from heat, and set aside.

Heat the remaining olive oil in the skillet over medium-high heat, and saute the garlic about 30 seconds. Mix in the tomato, chicken broth, wine, parsley, and red pepper flakes. Cook and stir until thickened, about 2 minutes.

Return the pork chops to the skillet, and continue cooking 5 to 10 minutes, to an internal temperature of 160 degrees F (70 degrees C). Serve pork with the tomato and broth mixture from the skillet.

Biscuit-Topped Italian Casserole

Ingredients

1 pound ground beef
1 (8 ounce) can tomato sauce
3/4 cup water
1/4 teaspoon pepper
1 (10 ounce) package frozen mixed vegetables
2 cups shredded Cheddar cheese, divided
1 (12 ounce) package refrigerated buttermilk biscuits
1 tablespoon butter or margarine, melted
1/2 teaspoon dried oregano

Directions

In a large skillet, cook beef over medium heat until no longer pink; drain. Stir in the tomato sauce, water and pepper. Bring to a boil. Reduce heat; cover and simmer for 15 minutes. Remove from the heat. Stir in vegetables and 1-1/2 cups cheese. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish.

Split each biscuit in half. Arrange biscuits around edge of dish, overlapping slightly; brush with butter and sprinkle with oregano. Sprinkle remaining cheese over the meat mixture. Bake, uncovered, at 375 degrees F for 25-30 minutes or until the biscuits are golden brown.

Italian-Style Pork Tenderloin

Ingredients

3 1/2 pounds pork tenderloin
2 cloves garlic, minced
15 oil-cured black olives, pitted
1 teaspoon prepared mustard
salt and pepper to taste
1 red bell pepper, halved and
deseeded
4 fresh mushrooms
1 onion, thinly sliced
1 tablespoon browning sauce

Directions

Slice the pork tenderloin open the long way. Spread the mustard, minced garlic and chopped olives in the roast. Sprinkle with salt and pepper all-over, to taste. Tie the loin at 1-inch intervals to shape evenly into a roll. Refrigerate and marinate loin for 24 hours.

To Grill: Prepare grill for high heat.

Using a generous amount of heavy duty foil, lay the slice red pepper on the bottom. Put the marinated tenderloin on top. Paint the loin with browning sauce and place the onion slices and mushrooms on top. Seal the foil making a little tent on top.

Grill the roast for about 30 minutes or until it has reached an internal temperature of 160 degrees F (70 degrees C). Let sit for 10 minutes before carving.

To Bake: Preheat oven to 375 degrees F (190 degrees C).

Lay the slice red pepper on the bottom of a roasting pan. Put the marinated tenderloin on top. Paint the loin with browning sauce and place the onion slices and mushrooms on top. Cover and bake in the preheated oven for 30 minutes or until an internal temperature of 160 degrees F (70 degrees C) is reached. Let sit for 10 minutes before carving.

Italian Heroes

Ingredients

1 (14 ounce) can marinated artichoke hearts, drained
2 cloves garlic, peeled
1/4 cup extra-virgin olive oil
4 (6 inch) French sandwich rolls
3/4 cup sliced roasted red peppers
2 cups arugula leaves or spring mix
8 ounces thinly sliced hard salami
8 ounces thinly sliced provolone cheese
4 pepperoncini peppers, drained and chopped (optional)
1/2 cup sliced black olives (optional)
1/2 red onion, thinly sliced (optional)

Directions

In a food processor or blender, combine the artichoke hearts, garlic and olive oil. Process until smooth. Season with salt and pepper to taste.

Slice the sandwich rolls in half lengthwise, and pull out most of the soft bread from the top and bottom. Spread the artichoke paste onto each side of each roll. Place layers of red peppers, arugula, salami, provolone cheese, pepperoncini, olives and onion into the rolls. Press sandwiches together, and wrap tightly in aluminum foil.

Place sandwiches in the refrigerator, and place something heavy on top. It helps to place a plate on top, then place cans or any weighted containers on top. I used cottage cheese. Chill for up to 3 hours. Unwrap, cut in half and enjoy.

Italian Summer Squash Polenta Bake

Ingredients

3 carrots, sliced
1 large zucchini, sliced
1 large yellow squash, sliced
1 red onion, chopped
1 red bell pepper, chopped
1 cup spaghetti sauce
4 tablespoons olive oil
1 pinch garlic salt
ground black pepper to taste
1 1/2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1 (18 ounce) package prepared polenta

Directions

Preheat oven to 350 degrees F (175 degrees C).

Saute carrots, zucchini, squash, onion and bell pepper in a large saucepan with a small amount of olive oil. Season with garlic salt and pepper. Saute vegetables for approximately 5 minutes and pour in spaghetti sauce. Stir, cover and simmer until vegetables are slightly tender.

Slice polenta into 1/2 inch circles and season with garlic salt and pepper. Heat enough oil in a medium skillet so as to completely cover the entire bottom of the pan. Pan fry seasoned polenta in hot oil, about 3 minutes per side. Remove from oil and layer the slices in a large casserole dish. Spoon the vegetable mixture over the polenta and then sprinkle with Mozzarella and Parmesan cheese.

Bake casserole for 30 minutes. Remove from oven and let cool for 5 minutes before serving.

Italian Almond Cookies I

Ingredients

2 2/3 cups all-purpose flour
1 cup ground almonds
1 pinch salt
1 cup shortening
1 cup white sugar
2 tablespoons fresh lemon juice
1 tablespoon brandy
1 teaspoon lemon zest

Directions

Preheat oven to 350 degrees. Lightly grease a 9 inch square baking pan.

Combine flour, almonds, and salt. Set aside.

In a large bowl, cream vegetable shortening and sugar. Beat in lemon juice and brandy. Beat in lemon zest. Gradually blend in dry ingredients. Spread mixture evenly in prepared baking pan. DO NOT press down on the mixture.

Bake for 50 to 60 minutes, until lightly colored on top. Cool in pan on a wire rack before cutting into large or small bars.

Italian Appetizer - Bagna Cauda

Ingredients

1 1/2 cups extra virgin olive oil
4 tablespoons butter
4 cloves garlic, minced
2 tablespoons heavy cream
freshly ground black pepper to taste

Directions

In a saucepan over medium heat, combine the olive oil and butter. Season with black pepper. Heat until butter melts, then add garlic. Cook until garlic has softened but not browned. Remove from heat, and stir in cream. Serve warm.

Italian-Style Baked Crispy Chicken Breasts

Ingredients

2 tablespoons olive oil, divided
1 cup Hellmann'sB® or Best FoodsB® Real Mayonnaise
2 cloves garlic, finely chopped
1 tablespoon finely chopped fresh rosemary
2 teaspoons grated lemon peel
2 tablespoons lemon juice
1/2 cup panko bread crumbs
1/4 cup finely chopped almonds
1/4 cup grated Romano or Parmesan cheese
4 (5 ounce) boneless, skinless chicken breasts

Directions

Preheat oven to 375 degrees F. Grease 11 x 7-inch baking dish with 1 tablespoon olive oil; set aside.

Combine Hellmann'sB® or Best FoodsB® Real Mayonnaise, garlic, rosemary and lemon peel in small bowl. Remove 1/2 cup; reserve. Stir lemon juice into remaining mixture; refrigerate.

Combine bread crumbs, almonds and cheese in small bowl. Season, if desired, with salt and black pepper.

Season chicken, if desired, with salt and pepper. Arrange chicken in prepared baking pan. Brush one side chicken with reserved mayonnaise mixture, then evenly top with bread crumb mixture. Drizzle with remaining 1 tablespoon olive oil. Bake 25 minutes or until chicken is thoroughly cooked. Serve with refrigerated mayonnaise mixture.

Italian Subs - Restaurant Style

Ingredients

1 head red leaf lettuce, rinsed and torn
2 medium fresh tomatoes, chopped
1 medium red onion, chopped

6 tablespoons olive oil
2 tablespoons white wine vinegar
2 tablespoons chopped fresh parsley
2 cloves garlic, chopped
1 teaspoon dried basil
1/4 teaspoon red pepper flakes
1 pinch dried oregano

1/2 pound sliced Capicola sausage
1/2 pound thinly sliced Genoa salami
1/4 pound thinly sliced prosciutto
1/2 pound sliced provolone cheese
4 submarine rolls, split
1 cup dill pickle slices

Directions

In a large bowl, toss together the lettuce, tomatoes and onion. In a separate bowl, whisk together the olive oil, white wine vinegar, parsley, garlic, basil, red pepper flakes and oregano. Pour over the salad, and toss to coat evenly. Refrigerate for about 1 hour.

Spread the submarine rolls open, and layer the Capicola, salami, prosciutto, and provolone cheese evenly on each roll. Top with some of the salad, and as many pickle slices as desired. Close the rolls and serve.

Italian Cheese Bread

Ingredients

1 1/4 cups warm water
3 cups bread flour
1/2 cup shredded pepperjack cheese
2 teaspoons Italian seasoning
1 teaspoon ground black pepper
2 tablespoons grated Parmesan cheese
2 tablespoons brown sugar
1 1/2 teaspoons salt
2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer.

Select White Bread or Basic cycle. Start.

Italian Chicken

Ingredients

4 (4 ounce) boneless skinless
chicken breast halves
1 cup Italian salad dressing
2 tablespoons grated Parmesan
cheese
1/4 teaspoon salt
Minced fresh parsley

Directions

Place chicken in a greased 9-in. square baking dish. Drizzle with salad dressing; sprinkle with Parmesan cheese and salt if desired. Bake, uncovered, at 375 degrees F for 20-25 minutes or until chicken juices run clear. Sprinkle with parsley.

Pasta Sauce with Italian Sausage

Ingredients

1 pound Italian sausage links
1/2 pound lean ground beef
1 tablespoon olive oil
1 onion, chopped
1 clove garlic, chopped
1 (16 ounce) can canned tomatoes
1 (15 ounce) can canned tomato sauce
1 teaspoon salt
1/4 teaspoon ground black pepper
1 teaspoon dried basil
1 teaspoon dried oregano
1 bay leaf

Directions

Removed casing from sausage links and cut into 1/2 inch slices. In a large skillet, brown sausage over medium heat for about 10 minutes; remove and set aside.

In a large skillet, heat ground beef, olive oil, garlic and onion over medium heat until meat is nicely browned; drain.

Pour in tomatoes and tomato sauce; mix in salt, ground black pepper, basil, oregano, bay leaf and cooked sausage. Simmer uncovered for 1 hour, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Mix cooked sauce with hot pasta and remove bay leaf from sauce before serving.

Ricotta Pie (Old Italian Recipe)

Ingredients

3 pounds ricotta cheese
12 eggs
2 cups white sugar
2 teaspoons vanilla extract
1/4 cup miniature semisweet chocolate chips
4 cups all-purpose flour
5 teaspoons baking powder
1 cup white sugar
1/2 cup shortening
4 eggs, lightly beaten
1 teaspoon vanilla extract

Directions

Beat the 12 eggs, 2 cups sugar and vanilla or lemon extract together. Stir in the ricotta cheese and the chocolate chips. Set aside.

Preheat oven to 325 degrees F (165 degrees C). Grease two deep dish pie plates.

Combine the flour, baking powder, and 1 cup of the sugar together. Cut in the shortening and mix until the mixture resembles coarse crumbs. Mix in 4 of the eggs and 1 teaspoon of the vanilla. Divide dough into 4 balls and chill (if needed).

Roll out 2 of the balls to fit into the pie pans. Do not make the crust too thick as it will expand during cooking and get too thick. Do not flute the edges of the dough. Roll out the other 2 balls of dough and cut each into 8 narrow strips for the top of the crust. Alternately you can use cookie cutters and place the cutouts on the top of the pies.

Pour the filling evenly into the pie crusts. Top each pie with 8 narrow strips of dough or cookie cut-outs. Brush top of pie with milk for shine. Place foil on the edge of crust.

Bake at 325 degrees F (165 degrees C) for 20 to 30 minutes then remove foil. Continue to bake for another 25 or 30 minutes or until a knife inserted in the center comes out clean.

Italian Capezzoli di Venere (Chocolate Truffles of

Ingredients

12 ounces high quality dark chocolate, chopped
16 ounces canned whole chestnuts, drained
6 tablespoons butter, softened
1/2 cup white sugar
1/4 cup brandy
1 teaspoon vanilla extract

12 ounces high quality white chocolate, chopped - divided
1 dash powdered red food coloring

Directions

Place the dark chocolate into the top part of a double boiler over simmering water, and let the chocolate melt. Turn off the heat and let the chocolate cool.

Place the chestnuts into the work bowl of a food processor, and process until the chestnuts are smoothly pureed, about 1 minute.

Beat together the butter and sugar with an electric mixer until the mixture is light and fluffy, about 3 minutes. Stir in the chestnuts, brandy, and vanilla extract until the mixture is smooth. Stir in the chocolate, and pinch off about 1 tablespoon of filling per truffle. Roll the mixture into balls about 1 inch in diameter. If the mixture is too soft to hold its shape, chill for several minutes in refrigerator.

Reserve about 1 ounce of white chocolate for tempering, and about 1 ounce for coloring. Melt the remaining 10 ounces of white chocolate over simmering water in a double boiler until the chocolate is melted and warm but not hot (about 105 degrees F (40 degrees C)). Remove the pan containing the melted chocolate from the double boiler, and add about 1 ounce of chopped, unmelted white chocolate. Stir the chocolate until the unmelted pieces of chocolate melt, and the temperature drops to 80 to 82 degrees F (27 to 28 degrees C)).

Carefully dip each center in the melted white chocolate, and gently place the truffle onto a piece of parchment paper or waxed paper to cool and harden, about 15 minutes.

Melt the remaining 1 ounce of chopped white chocolate over simmering water in a double boiler until the chocolate is melted and warm but not hot. Stir in a very small amount of powdered red food coloring until you get a desired shade of pink. Dip a little colored chocolate out with a spoon, dot each truffle with a pink dot, and allow the pink chocolate dots to set, about 15 minutes. Place the truffles into paper candy cups to serve.

Slow Cooker Italian Chicken Alfredo

Ingredients

cooking spray
4 (4 ounce) skinless, boneless
chicken breast halves
1/4 cup water
1 (.7 ounce) package dry Italian-
style salad dressing mix
1 clove garlic, pressed
1 (8 ounce) package cream
cheese, softened
1 (10.75 ounce) can condensed
cream of chicken soup
1 (4.5 ounce) can chopped
canned mushrooms
1 (8 ounce) package spaghetti
1 tablespoon chopped fresh
parsley

Directions

Spray the crock of a slow cooker with non-stick cooking spray. Place chicken breasts in crock. Combine Italian dressing mix, and water in a small bowl. Pour over chicken; sprinkle with garlic, cover, and cook on Low 4 hours.

After 4 hours, whisk softened cream cheese and cream of chicken soup together in a bowl. Pour over chicken; stir in mushrooms. Cover and cook on Low for 1 additional hour.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

To serve, spoon chicken and sauce over hot cooked pasta and sprinkle with parsley.

Grilled Salmon Steaks Italian-Style

Ingredients

2 salmon steaks
1 tablespoon dried Italian seasoning
1 teaspoon crumbled dried thyme
1 teaspoon crushed dried rosemary
salt and pepper to taste
1 tablespoon fresh lime juice

Directions

Preheat an outdoor grill for medium heat and lightly oil grate.

Season one side of each steak with the Italian seasoning, thyme, rosemary, salt, and pepper.

Lay the steaks with the seasoned-side down on the prepared grill. Cook on grill until the flesh flakes, turning once, 7 to 8 minutes. Sprinkle each steak with lime juice to serve.

Rabbit Italian Style

Ingredients

1 (2 pound) rabbit, cut into small pieces
1/4 pound salt pork
1 (750 milliliter) bottle sweet sherry

Directions

In a Dutch oven, cook salt pork over medium heat until fat melts. Cook rabbit in hot fat until well browned on all sides.

Pour in enough sherry to cover meat. Simmer until sherry is absorbed for the most part and meat is very tender.

Pour in remaining sherry, and simmer for just a few minutes (leave enough liquid in the pan for sauce).

Hearty Italian Sandwiches

Ingredients

- 1 1/2 pounds lean ground beef
- 1 1/2 pounds bulk Italian sausage
- 2 large onions, sliced
- 2 large green peppers, sliced
- 2 large sweet red peppers, sliced
- 1 teaspoon salt
- 1 teaspoon pepper
- 1/4 teaspoon crushed red pepper flakes
- 8 sandwich rolls, split
- Shredded Monterey Jack cheese

Directions

In a skillet, brown beef and sausage; drain. Place a third of the onions and peppers in a slow cooker; top with half of the meat mixture. Repeat layers of vegetables and meat, then top with remaining vegetables. Sprinkle with salt, pepper and pepper flakes. Cover and cook on low for 6 hours or until vegetables are tender. With a slotted spoon, serve about 1 cup of meat and vegetables on each roll. Top with cheese if desired. Use pan juices for dipping if desired.

Robert's Homemade Italian Sausage

Ingredients

1/4 cup dry red wine, chilled
1 tablespoon raw sugar
1/4 teaspoon sea salt
1 tablespoon garlic powder
1 teaspoon dried oregano
2 teaspoons black pepper
2 teaspoons paprika
1 1/2 teaspoons fennel seed
1/2 teaspoon anise seed
1/2 teaspoon dried parsley flakes
1/2 teaspoon red pepper flakes
1/2 teaspoon cayenne pepper
1/4 teaspoon dried minced onion
1/8 teaspoon coriander seed,
coarsely cracked
1/8 teaspoon ground mace
2 pounds extra-lean ground turkey
breast
1 pound lean ground pork

Directions

Pour the chilled red wine into a large bowl. Whisk in the sugar and salt until dissolved. Sprinkle in the garlic powder, oregano, black pepper, paprika, fennel seed, anise seed, parsley flakes, red pepper flakes, cayenne pepper, minced onion, coriander seed, and mace. Mix in the turkey breast and pork with your hands. Mix thoroughly so the seasonings are evenly distributed in the meat mixture.

Line two or three baking sheets with plastic wrap. Roll the meat mixture into 1/4 cup balls, flatten to 1/2 inch thick, and place in a single layer on the baking sheet. Cover with another layer of plastic, and freeze until solid. Once solid, place patties into a resealable plastic bag to store.

Italian Style Flounder

Ingredients

2 pounds flounder fillets
1/2 tablespoon butter
salt and pepper to taste
1 tablespoon lemon juice
1/2 cup diced fresh tomato
2 teaspoons dried basil
1 teaspoon garlic powder

Directions

Preheat oven to 350 degrees F (175 degrees C).

Arrange flounder in a medium baking dish. Dot with butter, season with salt and pepper, and sprinkle with lemon juice. Top with tomato, basil, and garlic powder.

Cover, and bake 30 minutes in the preheated oven, or until fish is easily flaked with a fork.

Italian Sausage with Farfalle and Broccoli Rabe

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1 tablespoon olive oil
1 pound bulk Italian sausage
2 cloves garlic, minced
2 1/2 cups chicken broth
1/8 teaspoon crushed red pepper flakes
1 bunch broccoli rabe, trimmed
1/4 cup butter
1 1/2 cups grated Parmesan cheese
1/4 teaspoon salt
1/4 teaspoon black pepper

Directions

Bring a large pot of lightly salted water to a boil over high heat. Add the farfalle pasta, and cook until al dente, 8 to 10 minutes; drain.

Meanwhile, heat the olive oil in a large skillet over medium-high heat. Stir in the Italian sausage until crumbly and no longer pink, about 5 minutes. Stir in the garlic, and continue cooking until the sausage begins to brown, about 5 minutes more. Pour off the excess grease, then pour in the chicken broth and red pepper flakes. Bring to a boil over high heat, then add the broccoli rabe, and cover. Cook until the broccoli rabe is tender, about 4 minutes.

When the broccoli rabe is done, stir in the butter, Parmesan cheese, salt, and pepper until the meat sauce has thickened. Toss with the farfalle and serve.

Brenda's Italian Style Patties

Ingredients

2 pounds ground beef
1 pound ground pork
1 1/2 cups dried bread crumbs
2 eggs, beaten
1 cup chopped onion
1 cup chopped green bell pepper
1 1/2 teaspoons salt
1/4 teaspoon ground black pepper
2 teaspoons Italian-style seasoning
1 teaspoon dried sage
1 1/2 teaspoons garlic powder
3/4 cup pizza sauce
2 cups chopped stewed tomatoes
1/4 cup chopped fresh mushrooms
1/4 (2 ounce) can chopped black olives, drained
1 (8 ounce) package sliced pepperoni sausage
12 slices mozzarella cheese
1/2 cup shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine the ground beef, ground pork, bread crumbs, eggs, onion, green bell pepper, salt, ground black pepper, Italian-style seasoning, sage, garlic powder, 1/2 cup pizza sauce and stewed tomatoes. Mix well and form into 24 patties using a 1/4 cup measuring cup OR an ice cream scoop.

In a separate small bowl, combine the mushrooms and olives and set aside. Arrange 12 patties on 2 ungreased baking sheets. Place 4 slices of pepperoni on each patty, then a small amount of the mushroom olive mixture, and then a slice of mozzarella cheese. Top each patty off with another patty and pinch the edges all around to seal everything into the middle. Finally, top each with a drizzle of remaining pizza sauce and some shredded mozzarella cheese.

Bake at 375 degrees F (190 degrees C) for 30 to 40 minutes.

Italian Bow Tie Supper

Ingredients

1 1/2 pounds ground beef
1 medium onion, chopped
1 garlic clove, minced
2 (8 ounce) cans tomato sauce
1 (14.5 ounce) can stewed tomatoes, cut up
1 teaspoon dried oregano
1 teaspoon Italian seasoning
salt and pepper to taste
1 (16 ounce) package bow tie pasta, cooked and drained
1 (10 ounce) package frozen chopped spinach, thawed and well drained
1 1/2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese

Directions

In a skillet, cook beef, onion and garlic over medium heat until meat is no longer pink; drain. Transfer to a slow cooker. stir in the tomato sauce, tomatoes and seasonings. Cover and cook on low for 7-8 hours or until bubbly.

Increase heat to high; stir in pasta, spinach and cheeses. Cover and cook for 10 minutes or until heated through and cheese is melted.

Italian-Style Deviled Eggs

Ingredients

12 eggs
1/4 cup chopped prosciutto
1/4 cup grated Parmesan cheese
1/4 cup chopped fresh chives
5 green olives, finely chopped
1/4 cup chopped red bell pepper
1 tablespoon Dijon mustard
1/2 cup sour cream
2 tablespoons mayonnaise
5 dashes hot pepper sauce, such as Frank's RedHot
1/2 teaspoon garlic powder
1/4 teaspoon ground black pepper

Directions

Place eggs in a large pot and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool and peel.

Slice the eggs in half lengthwise and place the yolks into a bowl and mash with a fork. Set aside some of the Parmesan cheese and chives to use as a garnish. Mix the remaining into the yolks along with the green olives, red bell pepper, Dijon mustard, sour cream, mayonnaise, hot sauce, garlic powder and pepper. Spoon the yolk mixture back into the egg white halves. Garnish with reserved Parmesan cheese and chives.

Italian Roast Beef I

Ingredients

1 1/2 cups water
3 cubes beef bouillon
1 teaspoon salt
1 teaspoon crushed garlic
2 tablespoons Italian seasoning
1 teaspoon freshly ground black pepper
2 tablespoons dried oregano
2 tablespoons dried basil
1/2 teaspoon dried red pepper flakes (optional)
4 pounds rump roast
1/2 cup vegetable oil

Directions

Pour water into a large kettle, and add bouillon cubes.

Mix together the salt, garlic, Italian seasoning, black pepper, oregano, basil, and red pepper flakes on a large plate. Rub roast with 1/2 cup vegetable oil. Roll roast in seasoning mixture until well coated. Place the roast in the kettle along with any left over seasoning mixture and oil.

Bring water to a boil, reduce heat, and simmer approximately 3 1/2 hours. Meat should be tender and well done.

Italian Panzanella Bread Salad

Ingredients

8 ounces country style white bread, cut into 1 inch cubes
3 tablespoons garlic flavored olive oil
1/2 teaspoon coarse salt
1 (15 ounce) can garbanzo beans, rinsed and drained
2 cups red or yellow teardrop tomatoes, halved
1/3 cup chopped green bell pepper
1/3 cup chopped red bell pepper
1 small red onion, cut into 3/4 inch slices
10 kalamata olives, pitted and halved
1/3 cup basil pesto
1/4 cup balsamic vinegar
1 tablespoon minced fresh rosemary
1/4 teaspoon black pepper
4 ounces crumbled goat cheese
1 head green or red leaf lettuce
1/4 cup toasted pine nuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Toss the bread cubes with the olive oil to evenly coat. Sprinkle with salt, and toss again. Spread the cubed bread evenly over a baking sheet, and bake in the preheated oven until golden brown, about 12 minutes. Remove from oven and allow to cool completely.

Toss together the garbanzo beans, tomatoes, peppers, onion, and kalamata olives in a large bowl. In a separate bowl, whisk together the pesto, balsamic vinegar, rosemary, and pepper. Toss the tomatoes with the pesto mixture, and let stand at room temperature for 30 minutes to 1 hour.

To serve, toss the toasted bread cubes and goat cheese with the tomato mixture. Line a serving platter with a few lettuce leaves. Shred the remaining lettuce, and mound in the center of the platter. Spoon the bread mixture over the lettuce, and sprinkle with toasted pine nuts.

Spicy Italian Salad

Ingredients

1/2 cup canola oil
1/3 cup tarragon vinegar
1 tablespoon white sugar
1 teaspoon chopped fresh thyme
1/2 teaspoon dry mustard
2 cloves garlic, minced
1 (8 ounce) can artichoke hearts,
drained and quartered
5 cups romaine lettuce - rinsed,
dried, and chopped
1 red bell pepper, cut into strips
1 carrot, grated
1 red onion, thinly sliced
1/4 cup black olives
1/4 cup pitted green olives
1/2 cucumber, sliced
2 tablespoons grated Romano
cheese
ground black pepper to taste

Directions

In a medium container with a lid, mix canola oil, tarragon vinegar, sugar, thyme, dry mustard, and garlic. Cover, and shake until well blended. Place artichoke hearts into the mixture, cover, and marinate in the refrigerator 4 hours, or overnight.

In a large bowl, toss together lettuce, red bell pepper, carrot, red onion, black olives, green olives, cucumber, and Romano cheese. Season with pepper. Pour in the artichoke and marinade mixture, and toss to coat.

Italian Cassata

Ingredients

1 (18.25 ounce) package pound cake mix
6 tablespoons orange liqueur
1 pint part-skim ricotta cheese
2 tablespoons heavy whipping cream
1/4 cup white sugar
3 tablespoons chopped semisweet chocolate
3 tablespoons candied mixed fruit

4 (1 ounce) squares unsweetened chocolate
1/4 cup butter
3 cups confectioners' sugar
1/2 cup hot, strong brewed coffee
1 1/2 teaspoons vanilla extract

Directions

Prepare the cake mix according to package instructions. Bake in a 9x5 inch loaf pan. Cool completely.

With a sharp, serrated knife, cut a thin slice from both ends of cooled cake. Cut cake horizontally into 4 even layers. Brush each layer with 1 tablespoon orange liqueur.

In medium bowl, beat ricotta cheese with electric mixer until smooth. Beat in cream, sugar, remaining liqueur. With rubber scraper, fold in chocolate pieces and candied fruits.

Place bottom layer of cake on flat plate and spread with one-third of ricotta mix. Place second layer of cake evenly on top of first layer and spread with one-third filling. Repeat with third layer of cake and filling. Top with remaining cake layer.

Gently press loaf into shape. Refrigerate at least 2 hours or until ricotta is firm.

To make the frosting: Melt chocolate and butter in top of double boiler, over hot, not boiling, water. Remove from water. Add confectioners sugar, hot coffee, and vanilla. Beat until smooth. If too soft to spread, refrigerate until of spreading consistency - about 30 minutes. Spread frosting over side and top of cake. Refrigerate until serving time.

To serve, decorate top with candied fruits, if desired. Or use a pastry tube to decorate the cake with flowers and vines. Makes 10 servings.

Italian Vegetable Soup with Beans, Spinach &

Ingredients

1 1/2 tablespoons olive oil
1 large onion, cut into small dice
3 medium carrots, peeled and sliced 1/4-inch thick
3 medium celery stalks, sliced 1/4-inch thick
1 medium bell pepper (red or yellow), stemmed, seeded and cut into medium dice
1 pound all-purpose potatoes, unpeeled and cut into medium dice
1 (16 ounce) can petite diced tomatoes
2 (15.5 ounce) cans cannellini or other white beans, undrained
6 cups low-sodium chicken broth in can or carton
7 ounces loosely packed baby spinach
1 cup frozen green peas
Salt and ground black pepper
Prepared pesto (found in grocer's refrigerated section)

Directions

Heat oil in a soup kettle over medium-high flame. Add onions, and saute until tender, about 5 minutes. Add carrots, celery, peppers, potatoes, tomatoes, bean and chicken broth; bring to a boil. Reduce heat to low and simmer until vegetables are just tender, about 15 minutes. Add spinach and peas; continue to simmer until spinach wilts, 3 to 4 minutes longer. Season to taste with salt and pepper. Ladle into bowls, adding a spoonful of pesto to each serving of soup.

For lunch, pack soup in separate leakproof containers. Warm soup in microwave and top with pesto.

Italian Wheat Rolls

Ingredients

1/2 cup olive oil
1/4 cup white sugar
1 tablespoon salt
2 cups boiling water
2 (.25 ounce) packages active dry yeast
1/3 cup warm water (110 degrees F/45 degrees C)
2 eggs
2 cups whole wheat flour
4 cups bread flour

Directions

In a small bowl, combine olive oil, white sugar and salt. Add boiling water and stir to dissolve sugar; let cool to lukewarm.

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

When sugar and water mixture has cooled, add yeast mixture, eggs, whole wheat flour and 2 cups bread flour. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Divide the dough into twenty four equal size pieces and form into rounds. Place the rounds on lightly greased baking sheets. Cover the rolls with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven until golden brown, about 15 to 20 minutes.

Italian Fried Eggplant Balls

Ingredients

4 medium eggplants, peeled and quartered
2 tablespoons all-purpose flour
1 egg
1/2 teaspoon ground white pepper
1 pepperoncini pepper, chopped
1 cup vegetable oil
salt to taste

Directions

Place eggplant in a pot of salted water, bring pot to a boil. Let eggplant cook until tender; drain well.

In an electric food processor, combine eggplant, flour, egg, white pepper, and pepperoncini. Blend until a smooth paste is formed.

In a heavy pot or deep fryer, heat vegetable oil to 375 degrees F (190 degrees C). Drop eggplant paste into the oil one spoonful at a time. Fry until the eggplant balls are golden. Salt to taste and drain on paper towels before serving.

Italian Meatball Seasoning

Ingredients

8 slices day-old bread, cut into thirds
8 teaspoons dried oregano
8 teaspoons dried parsley flakes
4 teaspoons dried basil
4 teaspoons dried marjoram
3 teaspoons garlic powder
2 teaspoons seasoned salt
ADDITIONAL INGREDIENTS (for each batch of meatballs):
2 eggs
1/2 cup milk
1/2 cup grated Parmesan cheese
1 garlic clove, minced
1/8 teaspoon pepper
1 pound ground beef
2 tablespoons vegetable oil

Directions

Place bread on an ungreased baking sheet. Bake at 200 degrees F for 20 minutes. Turn; bake 15-20 minutes longer or until dried. Place bread in a blender or food processor; cover and process until crumbly. Add seasonings. Store in an airtight container in a cool dry place for up to 6 months.

Creamy Italian Dressing II

Ingredients

3/4 cup mayonnaise
1 tablespoon red wine vinegar
1 tablespoon lemon juice
1 tablespoon vegetable oil
1 tablespoon water
1 teaspoon Worcestershire sauce
1/2 teaspoon dried oregano
1 teaspoon white sugar
1 clove garlic, chopped

Directions

In a small bowl, whisk together the mayonnaise, vinegar, lemon juice, oil, water, Worcestershire sauce, oregano, sugar and garlic until evenly combined. Chill before serving.

Macaroni 'n' Cheese Italiano

Ingredients

2 cups uncooked elbow macaroni
3/4 cup chopped onion
1/4 cup chopped celery
1/4 cup chopped green pepper
2 teaspoons olive oil
1/2 cup meatless spaghetti sauce
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
2 tablespoons all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1/8 teaspoon cayenne pepper
2 cups fat-free milk
1 1/4 cups shredded reduced-fat Cheddar cheese
1/2 cup shredded part-skim mozzarella cheese
2 tablespoons grated Parmesan cheese
2 plum tomatoes, seeded and diced

Directions

Prepare pasta according to package directions until cooked but firm. Meanwhile, in a large nonstick skillet, saute the onion, celery and green pepper in oil until tender. Stir in spaghetti sauce, basil and oregano. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Drain macaroni; stir into sauce. Transfer to a 2-qt. baking dish coated with nonstick cooking spray; set aside.

In a saucepan, combine the flour, salt, nutmeg and cayenne. Gradually stir in milk until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Reduce heat; stir in cheddar and mozzarella cheeses until melted. Pour over macaroni mixture. Top with Parmesan cheese and tomatoes. Bake, uncovered, at 350 degrees F for 25-30 minutes or until bubbly and golden brown. Let stand for 5 minutes before serving.

Italian Ricotta Cheesecake

Ingredients

9 eggs
3 pounds ricotta cheese
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1 cup white sugar
1 teaspoon grated orange zest
1 (1.5 fluid ounce) jigger whiskey,
optional

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat two 9-inch pie pans with vegetable oil cooking spray.

Beat eggs in a large bowl. Mix in the ricotta cheese, vanilla, cinnamon, sugar, zest, and whiskey. Pour into prepared pans.

Bake in preheated oven for 1 hour to 1 hour 15 minutes, until firm. Let cool, then refrigerate until cold.

Maple Plank-Grilled Italian Stuffed Pork Chops

Ingredients

1 large, maple grilling plank
4 (6 ounce) boneless pork loin chops, about 2 inches thick
2 tablespoons butter
1 onion, chopped
1 tablespoon chopped garlic
1 stalk celery, chopped
2 cups fresh spinach leaves
1 (14.5 ounce) can chicken broth
2 cups garlic seasoned croutons
1/2 cup shredded Italian cheese blend
2 tablespoons freshly grated Parmesan cheese
2 teaspoons fresh rosemary, chopped
salt and ground black pepper to taste

Directions

Preheat outdoor grill for medium-high heat. Prepare a maple grilling plank by soaking in water according to manufacturer's directions.

Place the pork chops on a clean, flat surface, and cut from one side through the middle to within one-half inch of the other side. Open the two sides and spread them out like an open book. Set aside until needed.

Melt the butter in a large skillet over medium-high heat. Stir in the onion, garlic, and celery; cook and stir until the onion is soft and transparent, about 5 minutes. Add the spinach, and cook until wilted, 3 to 5 minutes. Pour in the chicken broth, and add the croutons: stir until croutons absorb the broth. Remove from heat, and stir in the Italian cheese blend and the Parmesan cheese. Spoon the vegetable-cheese mixture into the pockets of each pork chop. Close one side of the pork chop over the filling. Place pork chops on the prepared grilling plank. Sprinkle with fresh rosemary, and season with salt and pepper to taste.

Cover and grill, turning once, until pork chops are no longer pink in the center and juices run clear, about 30 minutes.

Italian Omelet

Ingredients

1 cup sliced fresh mushrooms
1 cup sliced zucchini
3 tablespoons butter or margarine,
divided
4 eggs
3 tablespoons water
1/4 teaspoon salt
1/4 teaspoon pepper
1/2 cup shredded mozzarella
cheese
SAUCE:
1 tablespoon butter or margarine
1 medium tomato, chopped
2 tablespoons minced fresh
parsley
1 garlic clove, minced
1/2 teaspoon dried basil
1/8 teaspoon salt

Directions

In a 8-in. nonstick skillet, saute mushrooms and zucchini in 2 tablespoons butter until tender; remove and keep warm. In the same skillet, melt remaining butter. In a bowl, beat eggs, water, salt and pepper. Pour into the skillet, cook over medium heat. As eggs set, lift edges, letting uncooked portion flow underneath. When eggs are nearly set, spoon vegetable mixture over half of the omelet; sprinkle with cheese. Fold the omelet in half over filling. Cover and cook for 1-2 minutes or until cheese is melted. Meanwhile, melt butter in a small saucepan over medium heat. Add remaining sauce ingredients; cook and stir for 5 minutes or until heated through. Serve over the omelet.

Mom's Italian Potato Salad

Ingredients

5 large Yukon Gold potatoes
1 large cucumber, chopped
5 stalks celery, chopped
1 large red onion, chopped
3/4 cup green olives with pimento, chopped
1/4 cup olive oil
1/2 cup red wine vinegar
1/4 teaspoon garlic powder
salt and ground black pepper to taste

Directions

Place potatoes in a large saucepan, cover with water, and bring to a boil over high heat. Reduce the heat to medium-low, and simmer until the potatoes are tender, about 15 minutes. Drain and cool, then cut into 1-inch cubes.

Combine the potatoes, cucumber, celery, onion, and olives in a large bowl.

Whisk together the olive oil, red wine vinegar, and garlic powder in a small bowl. Pour the dressing over the potatoes and vegetables; mix well. Season with salt and pepper, then chill. Stir the potato salad again before serving.

Italian Chicken Stew

Ingredients

1 pound skinless, boneless chicken breast halves - cubed
4 medium potatoes, peeled and cut into 1/4-inch cubes
1 medium sweet red pepper, chopped
2 garlic cloves, minced
1 tablespoon olive oil or canola oil
1 (26 ounce) jar meatless spaghetti sauce
1 3/4 cups frozen cut green beans
1 teaspoon dried basil
1/4 teaspoon salt
1/4 teaspoon crushed red pepper flakes
pepper to taste

Directions

In a large skillet, cook the chicken, potatoes, red pepper and garlic in oil until chicken is no longer pink and vegetables are tender. Stir in the remaining ingredients; cook and stir until heated through.

Italian Wedding Cookies II

Ingredients

8 ounces almond paste
1 1/2 cups butter, softened
1 cup white sugar
4 eggs
1 teaspoon almond extract
2 cups all-purpose flour
1/4 teaspoon salt
5 drops green food coloring
5 drops yellow food coloring
5 drops red food coloring
1 (12 ounce) jar seedless
raspberry jam, heated
1 (12 ounce) package semisweet
chocolate chips, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

Break almond paste into a large bowl, and beat in butter, sugar, eggs, and almond extract until light and fluffy. Beat in the flour and salt. Split batter into three equal portions, mixing one portion with green food coloring, one with yellow, and one with red. Spread each portion out to 1/4 inch thickness into the bottom of an ungreased 9x13 inch baking pan.

Bake each layer for 12 to 15 minutes in the preheated oven, until lightly browned. Allow to cool.

On a cookie sheet or cutting board, stack the cakes, spreading tops of the first two layers with raspberry jam. Spread melted chocolate over top of the third layer. Chill in the refrigerator 1 hour, or until jam and chocolate are firm. Slice into small rectangles to serve.

Italian Meatballs

Ingredients

3 pounds lean ground beef
5 tablespoons ground oregano
5 tablespoons dried parsley,
crushed
1 clove garlic, chopped
1 (1 ounce) package dry onion
soup mix
2 cups Italian-style dry bread
crumbs
3 (28 ounce) jars spaghetti sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10x15 inch jelly-roll pan.

In a large mixing bowl, combine ground beef, oregano, parsley and garlic. Mix in onion soup mix and seasoned bread crumbs. Mix thoroughly.

Using a 1 ounce scoop, scoop and shape the meat mixture into balls. Place in the prepared pan and bake in a preheated oven for 1 hour or until meatballs are browned and cooked through.

In a large pot over high heat, bring the spaghetti sauce to a boil and add cooked meatballs. Reduce heat and simmer for 4 hours.

Old Italian Meat Sauce

Ingredients

2 pounds lean ground beef
1 pound ground pork
2 tablespoons olive oil
2 onions, chopped
1 clove garlic, crushed
3 cups red wine
2 pounds fresh mushrooms, sliced
1/4 teaspoon dried rosemary
4 tablespoons chopped fresh oregano
1/4 teaspoon chopped fresh thyme
3 (29 ounce) cans tomato sauce
1 (6 ounce) can tomato paste
2 tablespoons grated Parmesan cheese

Directions

In a large skillet, brown beef and pork over medium heat until no longer pink; set aside.

In a large skillet, warm olive oil over medium heat and saute onions and garlic until tender; add about 1/2 cup of wine; mix well.

Add mushrooms, rosemary, oregano and thyme to skillet and add another 1/2 cup wine; saute until tender.

Add browned meat, tomato sauce and tomato paste to mixture; simmer for 1 hour and add the remaining 2 cups of wine.

Simmer sauce on low for 2 to 3 hours, stirring occasionally; serve.

Italian Style Brunch Cakes

Ingredients

2 cups biscuit baking mix
2/3 cup shredded Monterey Jack cheese
2 teaspoons Italian-style seasoning
1/2 cup diced red bell pepper
1/4 cup sliced pepperoni sausage
1/4 cup diced green onion
1/2 cup diced tomatoes
1/4 cup diced green bell pepper
1/4 cup pizza sauce
1/2 cup milk
1/2 cup nonfat sour cream
2 eggs, beaten

Directions

In a large bowl, combine baking mix, cheese, Italian-style seasoning, red bell pepper, pepperoni, green onion, tomatoes and green bell pepper.

In a separate bowl, stir together pizza sauce, milk, sour cream and eggs. Stir egg mixture into flour/vegetable mixture until all flour is moistened.

Heat a lightly oiled griddle or frying pan over medium high heat. Spoon the batter onto the griddle, using approximately 1 tablespoon for each pancake. Brown on both sides and serve hot.

Mini Italian Breakfast Casseroles

Ingredients

4 eggs
3 tablespoons milk
1 tablespoon grated Parmesan cheese
Dash pepper
1 bunch baby spinach, chopped
4 slices ham
Grated Parmesan cheese

Directions

Heat oven to 350 degrees F. Whisk eggs, milk, 1 Tbsp. cheese and pepper in medium bowl until blended. Add spinach; stir to mix.

Line four greased 10-ounce ramekins or custard cups with ham, pressing against bottoms and sides. Divide egg mixture among ramekins; place in baking pan.

Bake in center of 350 degrees F oven until custard is just set, about 20 minutes. Remove from oven; let stand 5 minutes. Sprinkle with cheese.

Italiano Chicken and Rice

Ingredients

1 pound boneless, skinless chicken breasts, cut into strips
1/2 teaspoon minced garlic
1 3/4 cups SwansonB® Chicken Stock
1 tablespoon canned diced tomatoes, drained
1/2 teaspoon Italian seasoning, crushed
3/4 cup uncooked regular long-grain white rice
1/4 cup grated Parmesan cheese

Directions

Cook the chicken and garlic in a 10-inch nonstick skillet over medium-high heat until it's well browned, stirring often. Remove the chicken from the skillet.

Add the stock, tomatoes, Italian seasoning and rice to the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 15 minutes.

Stir in the cheese. Return the chicken to the skillet. Cover and cook for 5 minutes or until the chicken is cooked through and the rice is tender.

Italian Cream Cake I

Ingredients

1 cup butter
5 egg yolks
1 teaspoon baking soda
2 cups all-purpose flour
5 egg whites
2 cups white sugar
1 1/2 cups buttermilk
1 cup chopped walnuts
1 cup flaked coconut
1 (8 ounce) package cream cheese
1/2 cup butter
3 1/2 cups confectioners' sugar
1 teaspoon vanilla extract
1/4 cup chopped walnuts

Directions

Cream together 1 cup butter or margarine, egg yolks, and 2 cups white sugar. Alternately mix in flour and buttermilk. Add baking soda. Mix in 1 cup walnuts and coconut.

Beat egg whites, and fold into batter. Pour batter into three greased and floured 9 inch round cake pans.

Bake for 20 to 25 minutes in a preheated 350 degrees F (175 degrees C) oven.

Combine cream cheese, 1/2 cup butter or margarine, confectioners' sugar, and vanilla extract. Spread onto cooled cake. Top iced cake with chopped walnuts.

Piadina Romagnola (Italian Flat Bread)

Ingredients

3/4 cup milk
1/2 cup margarine, at room temperature
1/2 cup Greek yogurt
3 1/2 cups all-purpose flour
1 tablespoon salt
1 tablespoon baking powder
1 egg white

Directions

Stir the milk, margarine, and yogurt together in a bowl.

Mix the flour, salt, baking powder, and egg white in a large bowl. Pour the milk mixture into the flour mixture and work the mixture together with your hands until the dough separates from the sides of the bowl, adding flour or water as needed to get the right consistency, which will be neither sticky nor dry. Cover with a damp cloth and let stand at room temperature for 30 minutes.

Turn the dough out onto a lightly floured surface; divide into 12 pieces and roll into balls. Roll and stretch each ball to about 1/8-inch thick and 8 inches in diameter.

Lightly oil a cast iron skillet and place over medium-low heat. Cook the dough in the hot skillet until it begins to set, 1 to 2 minutes per side. Pierce the dough with a fork 3 to 4 times while it cooks. Wrap the finished pieces in a towel until ready to serve.

Italian Holiday Pie

Ingredients

8 eggs
3/4 cup white sugar
1 tablespoon lemon zest
1 teaspoon vanilla extract
1 cup milk
1 cup cream
2 (16 ounce) containers ricotta cheese
1 cup finely chopped red and green candied cherries
2 (9 inch) unbaked pie crusts
2 whole candied cherries
confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat the eggs, sugar, lemon zest, and vanilla together in a mixing bowl until light colored and fluffy, about 10 minutes. Pour in the milk and cream; continue beating to make a smooth mixture. Stir in the ricotta cheese and cherries until evenly blended. Pour into the pie shells.

Bake in preheated oven for 10 minutes. Reduce heat to 325 degrees F (165 degrees C), and bake until set, about 50 minutes more. Cool on racks. When pies are completely cool, dust with confectioners' sugar, and decorate by placing 1 whole cherry in the center of each pie.

American-Italian Pasta Salad

Ingredients

1 (16 ounce) package fusilli pasta
1 cup frozen petite peas, thawed
2 (2 ounce) cans sliced black olives
1 cup cubed Genoa salami
3/4 cup chopped green onions
3/4 cup chopped celery
1/2 cup chopped fresh parsley
1 (.7 ounce) package dry Italian-style salad dressing mix
1 cup mayonnaise
1 cup sour cream
2 tablespoons milk

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a medium bowl combine mayonnaise, sour cream, milk and Italian dressing mix. Whisk together until smooth, set aside.

In a large salad bowl combine cooked and cooled pasta, peas, olives, salami, green onions, celery and parsley. Mix in dressing last, reserving 1/2 cup. Let sit over night in fridge. Stir before serving. Add extra dressing if pasta appears dry.

Pressure Cooker Italian Chicken Soup

Ingredients

2 teaspoons olive oil
4 Italian turkey sausage links,
casings removed
1 medium onion, diced
3 cloves garlic, minced
1/2 cup pearl barley
1 cup green lentils
1 bone-in chicken breast half, skin
removed
1/2 cup chopped fresh parsley
3 cups chicken stock
1 (15 ounce) can chickpeas
(garbanzo beans), drained
1 (16 ounce) bag fresh spinach
leaves, chopped
1 cup mild salsa

Directions

heat 1 teaspoon olive oil in a pressure cooker over medium heat. Add sausage meat, and cook until browned, breaking it into crumbles. Remove sausage to a plate and drain oil. Add another 1 teaspoon of olive oil to pressure cooker; cook onion and garlic until onion is transparent. Add barley and stir 1 minute. Return sausage to pressure cooker. Add lentils, chicken, parsley, and chicken stock to cooker, adding enough stock to completely cover chicken. Close cover securely; place pressure regulator on vent pipe. Bring pressure cooker to full pressure over high heat (this may take 15 minutes). Reduce heat to medium high; cook for 9 minutes. Pressure regulator should maintain a slow steady rocking motion; adjust heat if necessary.

Remove pressure cooker from heat; use quick-release following manufacturer's instructions or allow pressure to drop on its own. Open cooker and remove chicken; shred meat and return to soup. Add garbanzo beans, spinach and salsa; stir to blend and heat through before serving.

Italian Pasta Salad

Ingredients

8 ounces rotini pasta
2 1/2 cups frozen mixed
vegetables
1/2 cup diced Cheddar cheese
1/3 cup pitted black olives
(optional)
1 cup Italian-style salad dressing

Directions

Cook pasta according to package directions. Drain, and rinse with cold water until completely cool.

In large bowl, combine pasta, vegetables, cheese, and olives. Toss well with dressing. Serve chilled or at room temperature.

Italian Zucchini Casserole

Ingredients

3 medium zucchini, sliced
3 tablespoons olive or vegetable oil, divided
1 medium onion, sliced
1 garlic clove, minced
1 (28 ounce) can diced tomatoes, undrained
1 tablespoon minced fresh basil
1 1/2 teaspoons minced fresh oregano
1/2 teaspoon garlic salt
1/4 teaspoon pepper
1 1/2 cups dry instant stuffing mix
1/2 cup grated Parmesan cheese
3/4 cup shredded mozzarella cheese

Directions

In a large skillet, cook zucchini in 1 tablespoon oil until tender, about 5-6 minutes; drain and set aside. In the same skillet, saute the onion and garlic in remaining oil for 1 minute. Add tomatoes, basil, oregano, garlic salt and pepper; simmer, uncovered, for 10 minutes. Remove from the heat; gently stir in zucchini. Place in an greased 13-in. x 9-in. x 2-in. baking dish. Top with stuffing mix; sprinkle with Parmesan cheese. Cover and bake at 350 degrees F for 20 minutes. Uncover and sprinkle with mozzarella cheese. Return to the oven for 10 minutes or until golden.

Italian Style Soup

Ingredients

- 1 pound ground beef
- 1 pound ground pork sausage
- 1 cup chopped onion
- 1 cup chopped green bell pepper
- 2 cloves garlic, minced
- 2 cups Italian green beans
- 3 1/2 cups diced zucchini
- 1 (29 ounce) can tomato sauce
- 1 (14.5 ounce) can canned tomatoes, drained and chopped
- 1 1/2 tablespoons Italian-style seasoning
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/4 cup grated Parmesan cheese

Directions

In a heavy skillet, cook ground beef and pork sausage with the onion, garlic and green pepper until the meat is cooked through., about 15 minutes. Drain and transfer the mixture to a stockpot. Add the green beans, zucchini, tomato sauce and canned tomatoes. Season with Italian style seasoning, salt and pepper. Bring to a boil then reduce heat and simmer for 1/2 hour. Serve hot topped with a sprinkle of Parmesan cheese.

Italian Baked Cannelloni

Ingredients

1/2 cup olive oil
1 pound lean ground beef
1 onion, thinly sliced
1/4 teaspoon dried sage
1/4 teaspoon dried rosemary
salt to taste
1/2 cup white wine
12 ounces mozzarella cheese,
cubed
2 egg yolks

4 tablespoons butter
4 tablespoons all-purpose flour
2 cups milk

2 (14.5 ounce) cans stewed
tomatoes
1 onion, thinly sliced
2 tablespoons butter
1/2 cup white wine
salt and pepper to taste
12 cannelloni pasta shells

Directions

To make the Cannelloni Filling: In a large skillet over medium heat, warm oil and saute ground beef with the onion, sage and rosemary; cook until meat is evenly browned and crumbly. Add salt and 1/2 cup white wine; cook until wine is evaporated.

To make the Bechamel sauce: Melt 4 tablespoons butter in a medium saucepan over medium heat. Add flour and stir until well incorporated. Stir in milk and bring to a slow boil until mixture thickens. Stir into the meat mixture and mix well. Stir in the mozzarella and egg yolks; set aside.

In a medium saucepan over medium-low heat, melt 2 tablespoons butter and saute onion until soft and translucent. Add 1/2 cup white wine and let it cook down to evaporate; add tomato and salt. Mix well; simmer for 15 minutes.

Bring a large pot of lightly salted water to a boil. Add pasta, a few at a time, and cook for 8 to 10 minutes or until al dente; using a slotted spoon, remove immediately to a pot filled with cold water. Lift pasta out with slotted spoon and arrange on a flat surface.

Preheat oven to 400 degrees F (200 degrees C).

Spoon a line of filling into each shell, starting from one end and using your finger to push the filling inside of each shell. In a 9x13 inch baking dish, place cannelloni and cover with tomato mixture.

Bake in preheated oven for 15 minutes or until heated through; when finished baking, allow to stand for 5 minutes and serve.

Italian Chocolate Chip Cookies

Ingredients

2 cups butter
4 cups milk
12 cups all-purpose flour
1 1/2 cups white sugar
1 cup unsweetened cocoa powder
2 1/2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground cloves
3 1/2 cups semisweet chocolate chips
2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In a medium saucepan over medium heat, combine the butter and milk. Cook until melted, stirring occasionally. Set aside to cool.

In a large bowl, stir together the flour, sugar, cocoa, baking soda, cinnamon, nutmeg and cloves. Stir in the milk mixture by hand until the dough is firm and not tacky. Mix in the chocolate chips and walnuts. Roll the dough into 1 1/2 inch balls and place onto the prepared cookie sheets. These cookies do not spread much, so you can place them fairly close together.

Bake for 20 to 25 minutes in the preheated oven, until firm. Remove from baking sheets to cool on wire racks. Glaze with a thin confectioners' icing when cool to preserve freshness.

Italian Chicken Sausage Risotto

Ingredients

1 tablespoon olive oil
1 (16 ounce) package al fresco®
All Natural Sweet Italian Chicken
Sausage
1 cup chopped sweet onion
1 tablespoon minced fresh garlic
1/2 teaspoon dried thyme
1 1/4 cups Arborio rice
1 cup Chardonnay or other dry
white wine
3 1/2 cups chicken broth, low-
sodium
1 cup frozen petite sweet peas

Directions

In a heavy, large Dutch oven or saucepan, heat oil over medium heat. Saute sausage and onion until onion is translucent, about 3 minutes. Add garlic and thyme and cook until garlic is fragrant, about 30 seconds. Add rice and wine; stir 1-2 minutes or until wine is absorbed.

Stir in 3 cups broth. Lower heat to medium-low and simmer, uncovered, until broth is absorbed, stirring occasionally, for about 15 minutes. Continue adding stock, 1/4 cup at a time, stirring until liquid is adsorbed and rice is tender and creamy, about 5 minutes. Stir in peas and 1/4 cup Parmesan; cook 1 minute or until heated throughout. Season with 1/4 tsp black pepper. Garnish with parsley and remaining cheese. Serve immediately.

Italian-Canadian Meat Pie

Ingredients

1 1/2 pounds ground pork
1 tablespoon fennel seed, or to taste
1 tablespoon crushed red pepper flakes, or to taste (optional)
1 teaspoon salt
5 eggs
1 1/2 cups grated Asiago cheese
1/2 cup bread crumbs
1 pastry for a 9-inch double crust pie

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Place a skillet over medium heat; cook the ground pork in the skillet with the fennel seed, red pepper flakes, and salt until completely browned, breaking the pork into small pieces as it cooks. Remove from heat and allow to cool completely.

Combine the ground pork, eggs, Asiago cheese, and bread crumbs in a large bowl; use your hands to mix thoroughly.

Line a 9-inch pie plate with one of the prepared pastries. Fill the pie with the pork mixture. Place the remaining pastry over the pie and press the edges together to seal. Be sure to cut steam vents into the top pastry.

Bake in the preheated oven for 15 minutes; reduce the heat to 350 degrees F (175 degrees C) and continue cooking until the pastry is browned and the filling is bubbling a bit, another 20 to 30 minutes. Remove from oven and allow the pie to cool 5 to 10 minutes before cutting to serve.

Rich Italian Sausage and Potato Soup

Ingredients

1 pound Italian sausage
3/4 cup chopped onion
1 slice pancetta bacon, diced
1 1/4 teaspoons garlic, minced
1 cube chicken bouillon
4 cups water
2 potatoes, cubed
2 cups kale, rinsed and julienned
1/3 cup heavy cream

Directions

Preheat oven to 300 degrees F (150 degrees C).

Place sausage links on a sheet pan and bake for 15 to 20 minutes, or until done. Cut each link in half lengthwise, and then into 1/2 inch slices. Set aside for later.

In a 4 quart saucepan over medium heat, saute the onions and the pancetta for 10 minutes, or until onions are almost clear. Add the garlic and saute for one more minute. Add the chicken base OR bouillon, water and potatoes and bring to a simmer for 15 minutes. Add the kale, cream and reserved sausage, simmer for 5 more minutes and serve.

Alicia's Italian Nachos

Ingredients

4 pita bread rounds
1/2 cup marinara sauce
1/4 cup grated Parmesan cheese
1 (3.25 ounce) can sliced black olives
1/4 cup shredded mozzarella cheese
1 clove garlic, minced
1 cup fresh basil leaves

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Use scissors or kitchen shears to cut the pita breads in half, then into triangles. Peel apart the bread halves to make as many triangles as possible. Spread the triangles out on a large baking sheet, and sprinkle with Parmesan cheese.

Toast triangles for 10 to 15 minutes in the preheated oven, until lightly browned and crispy. While toasting, combine the marinara sauce and garlic in a small saucepan. Cook over medium heat until hot.

Transfer pita chips to a serving platter, sprinkle with olives, and pour sauce over them. Quickly cover with shredded mozzarella cheese, and whole basil leaves. Serve immediately.

Pasta Primavera with Italian Turkey Sausage

Ingredients

1 (16 ounce) package uncooked farfalle pasta
1 pound hot Italian turkey sausage, cut into 1/2 inch slices
1/2 cup olive oil, divided
4 cloves garlic, diced
1/2 onion, diced
2 small zucchini, chopped
2 small yellow squash, chopped
6 roma (plum) tomatoes, chopped
1 green bell pepper, chopped
20 leaves fresh basil
2 teaspoons chicken bouillon granules
1/2 teaspoon red pepper flakes
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place farfalle in pot and cook 8 to 10 minutes, until al dente; drain.

Place sausage in a large skillet over medium heat and cook until evenly brown; set aside. Heat 1/4 cup oil in skillet. Stir in garlic and onion, and cook until tender. Mix in zucchini, squash, tomatoes, bell pepper and basil. Dissolve bouillon in the mixture. Season with red pepper. Stir in remaining oil. Continue cooking 10 minutes.

Mix pasta, sausage and cheese into skillet. Continue cooking 5 minutes, or until heated through.

Prosciutto e Melone (Italian Ham and Melon)

Ingredients

1 cantaloupe - seeded and cut
into 8 wedges
8 thin slices prosciutto

Directions

Remove the flesh from the rind of the cantaloupe; wrap each piece of cantaloupe with a slice of the ham. Serve cold.

Italian Christmas Bread with Eggnog Glaze

Ingredients

For the Bread:

- 1/2 cup hazelnuts
- 1 cup eggnog, plus
- 1 tablespoon eggnog
- 2 tablespoons white sugar
- 1/2 teaspoon salt
- 3 tablespoons butter, softened
- 1 egg
- 1 egg yolk
- 3 cups bread flour
- 1 1/2 teaspoons instant yeast
- 2 tablespoons anise seed
- 1 teaspoon ground cinnamon

For the Glaze:

- 1/2 cup confectioners' sugar
- 1 tablespoon eggnog

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Spread hazelnuts evenly on a baking sheet. Bake until lightly toasted, about 5 to 7 minutes. Remove the pan from the oven, transfer the nuts to a bowl, and let them cool.

Place the eggnog, sugar, salt, butter, egg, egg yolk, bread flour, yeast, anise seed, and cinnamon into the bread machine. Program the machine for a basic cycle with the crust as "medium." Press start. Do not use the delay timer.

Place the cooled toasted hazelnuts into the machine between Knead Cycle 1 and Knead Cycle 2. When the baking cycle ends, immediately remove the bread from the pan and allow it to cool on a rack.

Prepare the glaze by combining the confectioners' sugar and eggnog in a bowl; mix well. It should be a drizzling consistency. Drizzle the glaze on the cooled bread before slicing.

California Italian Wedding Soup

Ingredients

1/2 pound extra-lean ground beef
1 egg, lightly beaten
2 tablespoons Italian-seasoned breadcrumbs
1 tablespoon grated Parmesan cheese
2 tablespoons shredded fresh basil leaves
1 tablespoon chopped Italian flat leaf parsley (optional)
2 green onions, sliced (optional)
5 3/4 cups chicken broth
2 cups finely sliced escarole (spinach may be substituted)
1 lemon, zested
1/2 cup orzo (rice-shaped pasta), uncooked
grated Parmesan cheese for topping

Directions

Mix together the meat, egg, bread crumbs, cheese, basil, parsley, and green onions; shape into 3/4 inch balls.

Pour broth into a large saucepan over high heat. When boiling, drop in meatballs. Stir in escarole, lemon zest and orzo. Return to a boil; reduce heat to medium. Cook at a slow boil for 10 minutes or until orzo is tender, stirring frequently. Serve sprinkled with cheese.

Italian Vegetarian Patties

Ingredients

2 tablespoons vegetable oil
3/4 cup uncooked brown rice
1 1/2 cups red lentils
6 cups water
1 teaspoon salt
2 eggs
2 1/2 cups dry bread crumbs
1 1/2 cups grated Parmesan cheese
2 teaspoons dried basil
1 1/2 teaspoons garlic powder
3 tablespoons vegetable oil

Directions

Heat 2 tablespoons oil in a large saucepan. Stir in the brown rice, and cook until golden brown. Add the lentils, water, and salt; bring to a boil. Reduce heat to low, cover, and cook until the rice is tender and the water is absorbed, about 40 minutes. Add additional water if needed; mixture should be very thick. Remove from heat and let cool slightly.

Place the cooked rice mixture in a food processor along with the eggs, bread crumbs, Parmesan cheese, basil, and garlic powder. Process until well combined, and the texture of ground meat. Form into 1/4 to 1/2 inch thick patties, using about 3 tablespoons mixture for each.

Heat 3 tablespoons oil in a large skillet. In batches, fry patties until browned, about 2 to 3 minutes per side. Drain on paper towels; cool. Fry remaining patties in the same manner. Store in airtight containers in the refrigerator or freezer.

Italian Bread Wedges

Ingredients

3 teaspoons active dry yeast
1 cup warm water (110 degrees F to 115 degrees F)
1 teaspoon sugar
2 tablespoons canola oil
1 teaspoon salt
2 1/2 cups all-purpose flour
TOPPING:
1/3 cup fat-free Italian salad dressing
1/4 teaspoon garlic powder
1/4 teaspoon dried oregano
1/4 teaspoon dried thyme
Dash pepper
1 cup shredded part-skim mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

In a mixing bowl, dissolve yeast in 1/4 cup warm water. Add sugar; let stand for 5 minutes. Add the oil, salt, remaining water and 2 cups of flour; beat until smooth. stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 40 minutes.

Punch dough down. Turn onto a lightly floured surface. Pat dough flat. Let rest for 5 minutes. Press into a greased 14-in. pizza pan. Spread with salad dressing. Combine the garlic powder, oregano, thyme and pepper; sprinkle over dough. Top with cheeses. Bake at 450 degrees F for 15-20 minutes or until golden brown. Serve warm.

Grandma's Old Italian Spaghetti Sauce with

Ingredients

2 tablespoons olive oil
3 whole garlic cloves, peeled
2 pig's feet
1 pound pork neck bones
2 (6 ounce) cans tomato paste
1 1/2 cups water
2 (28 ounce) cans tomato puree
1 tablespoon white sugar
1 teaspoon black pepper
3/4 teaspoon baking soda

1 (16 ounce) loaf fresh Italian bread, torn into 2-inch pieces
1 cup water
6 eggs, beaten
1 pound ground pork
1 pound ground veal
1 pound ground beef
1 tablespoon olive oil
1 clove garlic, minced
2 tablespoons chopped fresh basil
salt and pepper to taste

6 hard-boiled eggs, peeled (optional)

Directions

Heat 2 tablespoons of olive oil over medium heat in the bottom of a large saucepan, and fry the garlic cloves 5 to 8 minutes, until brown and fragrant. Remove the garlic cloves and set aside. Place the pig's feet and pork neck bones in the saucepan and fry, turning occasionally, until the meat and bones have browned, about 15 minutes.

Return the garlic cloves to the saucepan, and stir in the tomato paste and 1 1/2 cups of water. Bring to a boil, and pour in the tomato puree. Reduce heat to low, and simmer for about 3 hours, stirring from the bottom often to prevent burning, until the pig's feet are tender and the mixture begins to thicken. Stir in the sugar, pepper, and baking soda. Continue to simmer while you prepare the meatballs.

Soak the torn bread with 1 cup of water in a bowl. Squeeze excess water out of the bread, and place the bread in a large bowl with the 6 beaten eggs, ground pork, ground veal, and ground beef. Mix thoroughly and form into 24 meatballs about 2 1/2 inches in diameter.

Heat 1 tablespoon olive oil in a large skillet over medium heat, stir in the minced garlic and chopped fresh basil, let them cook for about 1 minute, and then add the meatballs. Season with salt and pepper to taste, and fry them on all sides until brown, about 15 minutes, working in batches, if necessary.

Place the browned meatballs, along with the oil, garlic, and basil from the skillet into the sauce, stirring lightly to avoid breaking them. Add the whole hard-boiled eggs, and simmer for about 1 1/2 more hours, until the meatballs are cooked, the sauce is thick, and all the flavors have blended.

Italian Sausage Soup with Tortellini

Ingredients

1 pound sweet Italian sausage, casings removed
1 cup chopped onion
2 cloves garlic, minced
5 cups beef broth
1/2 cup water
1/2 cup red wine
4 large tomatoes - peeled, seeded and chopped
1 cup thinly sliced carrots
1/2 tablespoon packed fresh basil leaves
1/2 teaspoon dried oregano
1 (8 ounce) can tomato sauce
1 1/2 cups sliced zucchini
8 ounces fresh tortellini pasta
3 tablespoons chopped fresh parsley

Directions

In a 5 quart Dutch oven, brown sausage. Remove sausage and drain, reserving 1 tablespoon of the drippings.

Saute onions and garlic in drippings. Stir in beef broth, water, wine, tomatoes, carrots, basil, oregano, tomato sauce, and sausage. Bring to a boil. Reduce heat; simmer uncovered for 30 minutes.

Skim fat from the soup. Stir in zucchini and parsley. Simmer covered for 30 minutes. Add tortellini during the last 10 minutes. Sprinkle with Parmesan cheese on top of each serving.

Baked Orange Roughy Italian-Style

Ingredients

1/4 cup Italian seasoned bread crumbs
2 tablespoons grated Parmesan cheese
2 tablespoons grated Romano cheese
1/4 teaspoon garlic powder
1/2 teaspoon salt, or to taste
1 pound orange roughy fillets
1/4 cup butter, melted
1 tablespoon chopped fresh parsley

Directions

Preheat oven to 400 degrees F (200 degrees C). Coat a medium baking dish with non-stick cooking spray.

In a shallow bowl, mix bread crumbs, Parmesan cheese, Romano cheese, garlic powder, and salt.

Brush both sides of orange roughy fillets with butter, and dredge in the bread crumb mixture. Arrange fillets in a single layer in the prepared baking dish, and sprinkle with parsley.

Bake in preheated oven 10 to 15 minutes, or until the fish flakes easily with a fork.

Italian-Style Pasta Toss

Ingredients

1 (14.5 ounce) can diced tomatoes with garlic and onion, undrained
1 (8 ounce) bottle Italian or Caesar salad dressing
1 (6.5 ounce) jar marinated artichoke hearts, undrained
1 (6 ounce) can pitted ripe olives, drained
1 (3 ounce) package sliced pepperoni
1 medium green pepper, chopped
2 medium carrots, thinly sliced
2 green onions, sliced
4 cups cooked tortellini
shredded Parmesan cheese

Directions

In a large bowl, combine the first eight ingredients. Add tortellini and toss to coat. Sprinkle with Parmesan cheese. Serve immediately with a slotted spoon or refrigerate.

Incredibly Delicious Italian Cream Cake

Ingredients

1 cup buttermilk
1 teaspoon baking soda
1/2 cup butter
1/2 cup shortening
2 cups white sugar
5 eggs
1 teaspoon vanilla extract
1 cup flaked coconut
1 teaspoon baking powder
2 cups all-purpose flour

8 ounces cream cheese
1/2 cup butter
1 teaspoon vanilla extract
4 cups confectioners' sugar
2 tablespoons light cream
1/2 cup chopped walnuts
1 cup sweetened flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease three 9 inch round cake pans. In a small bowl, dissolve the baking soda in the buttermilk; set aside.

In a large bowl, cream together 1/2 cup butter, shortening and white sugar until light and fluffy. Mix in the eggs, buttermilk mixture, 1 teaspoon vanilla, 1 cup coconut, baking powder and flour. Stir until just combined. Pour batter into the prepared pans.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To Make Frosting: In a medium bowl, combine cream cheese, 1/2 cup butter, 1 teaspoon vanilla and confectioners' sugar. Beat until light and fluffy. Mix in a small amount of cream to attain the desired consistency. Stir in chopped nuts and remaining flaked coconut. Spread between layers and on top and sides of cooled cake.

Hearty Italian Lentil Soup

Ingredients

1 cup lentils
1 1/3 quarts water, divided
2/3 cup uncooked long grain white rice
1 tablespoon vegetable oil
1 pound ground beef
1 egg, lightly beaten
2 cloves garlic, minced
1 tablespoon grated Parmesan cheese
1 tablespoon chopped fresh parsley
3 tablespoons Italian bread crumbs
salt, to taste
ground black pepper, to taste
1 quart tomato sauce
1/4 cup grated Parmesan cheese for topping

Directions

Place lentils in a pot with 3 cups water. Bring to a boil, reduce heat to low, and cook 20 minutes or until tender. Drain and set aside.

Bring rice and 1 1/3 cup water to boil in a pot. Reduce heat, cover, and simmer for 20 minutes.

Heat oil in a skillet over medium heat. In a bowl, combine the ground beef, beaten egg, garlic, 1 tablespoon Parmesan cheese, parsley, bread crumbs, salt, and pepper. Form ground beef mixture into 1 inch balls. Place meatballs in skillet and cook 5 minutes or until evenly brown.

In a large pot, bring the tomato sauce and 4 cups water to a boil. Transfer the browned meatballs to the pot. Mix in cooked lentils and rice. Return to a boil, reduce heat to medium-low, and simmer for 30 minutes. Sprinkle with remaining Parmesan cheese to serve.

Italian Lamb Stew

Ingredients

2 tablespoons olive oil
1 1/2 pounds boneless lamb
shoulder, cut into 1-inch cubes
salt and ground black pepper to
taste
5 cloves garlic, sliced thin
1/2 cup red wine
1/2 cup chicken broth
4 cups peeled, chopped tomatoes
1 teaspoon dried oregano
1 bay leaf
4 potatoes, peeled and cut into 1-
inch pieces
2 cups fresh green beans,
trimmed
1 red bell pepper, seeded and cut
into 1-inch pieces
2 small zucchini, sliced
3 tablespoons chopped fresh
parsley

Directions

Heat the olive oil in a Dutch oven or large, heavy-bottomed pot. Season the lamb with salt and pepper; cook in the hot oil until browned, 2 to 3 minutes. Add the garlic; cook and stir 1 minute. Pour the red wine and chicken broth into the pan and bring to a boil while scraping the browned bits of food off of the bottom of the pot with a wooden spoon. Reduce the heat to medium-low; add the tomatoes, oregano, and bay leaf to the pot. Simmer gently until the lamb is tender, about 45 minutes.

Raise heat to medium-high. Add the potatoes, green beans, red pepper, and zucchini to the pot. Cook until the vegetables are tender, another 15 to 20 minutes. Sprinkle the parsley over the soup. Remove the bay leaf and season with salt and pepper before serving.

Italian Pork Tenderloin

Ingredients

2 tablespoons olive oil
1/4 cup chopped prosciutto
2 tablespoons chopped fresh sage
2 tablespoons chopped fresh parsley
2 tablespoons chopped oil-packed sun-dried tomatoes
1/4 cup chopped onion
1 1/2 pounds pork tenderloin, cut into 1/2 inch strips
1/2 cup chicken broth
1/2 cup heavy cream
1/4 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Heat the oil in a skillet over medium-high heat. Sauté the prosciutto, sage, parsley, sun-dried tomatoes, and onion 5 minutes, until onion is tender. Mix the pork strips into the skillet, and brown about 10 minutes, turning once.

Stir the broth and heavy cream into the skillet, and season with salt and pepper. Bring to a boil. Reduce heat to low, and simmer 20 minutes, stirring occasionally, until pork reaches a minimum temperature of 160 degrees F (70 degrees C) and sauce is thickened.

Italian Potato Salad

Ingredients

5 large potatoes, peeled and chopped
2 cloves garlic, minced
2/3 cup extra virgin olive oil
1/2 cup white wine vinegar
1/3 cup chopped fresh parsley

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop.

In a large bowl, mix together the garlic, olive oil, vinegar and parsley. Add potatoes and toss to evenly coat.

Cover and refrigerate overnight.

Italian Zucchini Bake

Ingredients

3 1/2 cups shredded zucchini
1/2 teaspoon salt
3/4 cup egg substitute
1/2 cup dry bread crumbs
1/4 cup all-purpose flour
2 teaspoons Italian seasoning
1/2 pound fresh mushrooms,
sliced
2 teaspoons olive or canola oil
1 (15 ounce) can pizza sauce,
divided
3/4 cup chopped green pepper
1/4 cup sliced ripe olives, drained
1 1/2 cups shredded part-skim
mozzarella cheese, divided

Directions

Place zucchini in a colander over a plate; sprinkle with salt and toss. Let stand for 15 minutes. Rinse and drain well. In a bowl, combine the zucchini, egg substitute, bread crumbs, flour and Italian seasoning. Spread in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray. Bake, uncovered, at 350 degrees F for 25 minutes.

In a nonstick skillet, saute mushrooms in oil. Spread half of the pizza sauce over zucchini mixture; sprinkle with the mushrooms, green pepper, olives and half of the cheese. Top with remaining pizza sauce and cheese. Bake 15 minutes longer or until hot and bubbly.

Italian Sausage Bread

Ingredients

1 (16 ounce) package hot roll mix
6 eggs
1 pound bulk Italian sausage,
cooked and drained
8 ounces thinly sliced pepperoni
2 cups shredded mozzarella
cheese
8 ounces provolone cheese,
shredded
garlic powder to taste
1 egg yolk
1 tablespoon water

Directions

Prepare roll mix and knead dough according to package directions. Cover and let rise for 30 minutes. Meanwhile, scramble eggs in a skillet over medium heat until completely set. In a large bowl, combine the eggs, sausage, pepperoni and cheeses; mix well. Punch dough down. Turn onto a floured surface; roll into a 14-in. x 12-in. rectangle. Sprinkle with garlic powder. Spread filling to within 1/2 in. of edges. Roll up, jelly-roll style, starting with a short side; pinch seams to seal. Place, seam side down, on a greased baking sheet. Beat egg yolk and water; brush over bread. Bake at 350 degrees F for 25-30 minutes or until golden brown. Serve warm. Refrigerate leftovers.

Salami Lover's Italian Pasta Salad

Ingredients

8 ounces rotelli pasta
3/4 cup creamy salad dressing
3/4 cup Italian-style salad dressing
3/4 cup grated Parmesan cheese
8 ounces salami, cubed
1 red bell pepper, thinly sliced
1 (2 ounce) can sliced black olives
1/2 red onion, julienned

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, mix together the creamy salad dressing, Italian Dressing, and grated cheese.

Add the pasta, salami, bell pepper, olives and onion. Stir well to evenly coat. Allow to chill before serving.

No-Tomatoes-Required Italian Seasoned Stir Fry

Ingredients

2 tablespoons all-purpose flour
1 teaspoon garlic powder
salt and pepper to taste
1 pound skinless, boneless
chicken breast meat - cut into
cubes
1 teaspoon vegetable oil
1 red bell pepper, sliced
1 small onion, chopped
1 cup sliced zucchini
1 cup sliced fresh mushrooms
1/4 cup chicken broth
1/4 cup Italian salad dressing

Directions

Mix flour, garlic powder, salt, and pepper together in a resealable plastic bag. Add cubed chicken to the bag and shake until well coated.

Heat the oil in a large skillet over medium heat. Add the chicken; cook and stir until the chicken is no longer pink, about 5 minutes. Stir in the bell pepper, onion, zucchini, mushrooms, chicken broth, and Italian dressing. Cover and simmer until vegetables and meat are tender, about 10 minutes.

Grilled Sweet Italian Chicken Sausage with

Ingredients

1 (16 ounce) package al fresco®
All Natural Sweet Italian Chicken
Sausage
2 teaspoons olive oil
1 cup chopped onion
1 teaspoon minced garlic
3/4 cup dry red wine
1 (14.5 ounce) can diced tomatoes
with Italian herbs, with juices
1 teaspoon dried oregano
1/2 cup light cream (table cream)
1/2 pound uncooked linguine
2 tablespoons shredded
Parmesan cheese
Fresh oregano leaves for garnish
(optional)

Directions

Prepare grill for direct cooking and preheat grill to medium temperature range.

Grill sausage links over direct heat, turning every minute. Remove from grill. Cool slightly. Cut sausage into 1/4-inch circles.

Meanwhile, over medium-high heat, heat oil in a large heavy skillet. Add onions and saute for about 2 minutes, stirring occasionally. Add garlic and cook, just until fragrant, about 30 seconds. Reduce the heat to low and add wine, tomatoes, sausage, oregano and 1/4 tsp each salt and pepper. Cook about 3 minutes. Add cream and cook for one minute.

Meanwhile, cook linguine in boiling salted water according to package directions. Cook until al dente. Drain. Portion cooked linguine onto 4 warm plates or pasta bowls. Spoon sausage/sauce over pasta. Sprinkle each with Parmesan and garnish with fresh oregano.

Italian Turkey Sandwiches

Ingredients

1 (5 1/2 pound) bone-in turkey breast, skin removed
1/2 cup chopped green pepper
1 medium onion, chopped
1/4 cup chili sauce
3 tablespoons white vinegar
2 tablespoons dried oregano or Italian seasoning
4 teaspoons beef bouillon granules
11 kaiser or hard rolls, split

Directions

Cut turkey breast in half along the bone. Place the turkey breast, green pepper and onion in a 5-qt. slow cooker coated with nonstick cooking spray. Combine the chili sauce, vinegar, oregano and bouillon; pour over turkey and vegetables. Cover and cook on low for 5-6 hours or until meat juices run clear and vegetables are tender.

Remove turkey, reserving cooking liquid. Shred the turkey with two forks; return to cooking juices. Spoon 1/2 cup onto each roll.

Italian One Step Casserole

Ingredients

1 pound sausages
4 potatoes, peeled and cubed
2 carrots, chopped
1 onion, chopped
3 (15 ounce) cans crushed tomatoes with juice
1 1/2 teaspoons salt
1 pinch ground black pepper
1 pinch dried oregano

Directions

Preheat oven to 375 degrees F (190 degrees C).

Remove casings from sausages and cut into 1-inch pieces. Place these into a 10x15-inch roasting pan. Layer the potatoes, carrots and onions over the sausages. Then pour the tomatoes over all. Season with salt, ground black pepper and oregano.

Cover and bake at 375 degrees F (190 degrees C) for 60 minutes, then uncover and bake for 15 to 20 more minutes.

Italian Zucchini Boats

Ingredients

6 medium zucchini
2 cups dry bread crumbs
2 eggs, lightly beaten
1 large tomato, diced
1/3 cup grated Parmesan or Romano cheese
1/4 cup minced fresh parsley
2 garlic cloves, minced
1/2 cup chicken broth
1/2 teaspoon salt
1/8 teaspoon pepper
2 tablespoons butter or stick margarine, melted

Directions

Cut zucchini in half lengthwise. With a spoon, scoop out and reserve pulp, leaving 3/8-in. shell. Cook shells in salted water for 2 minutes; remove and drain. Chop zucchini pulp; place in a bowl. Add the bread crumbs, eggs, tomato, Parmesan cheese, parsley and garlic. Stir in broth, salt and pepper. Stuff into zucchini shells.

Place in a greased 13-in. x 9-in. x 2-in. baking dish. Drizzle with butter. Bake, uncovered, at 350 degrees F for 20 minutes or until golden brown.

Italian Casserole

Ingredients

- 1 1/2 pounds bulk Italian sausage
- 1 1/2 pounds ground beef
- 1 cup chopped onion
- 1 cup chopped green pepper
- 2 (15 ounce) cans tomato sauce
- 2 (6 ounce) cans tomato paste
- 1/2 cup water
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1 teaspoon salt
- 1 teaspoon pepper
- 1/8 teaspoon garlic powder
- 2 (8.75 ounce) cans whole kernel corn, drained
- 2 (2.25 ounce) cans sliced ripe olives, drained
- 1 (16 ounce) package wide noodles, cooked and drained
- 8 ounces Cheddar cheese, cut into strips

Directions

In a Dutch oven over medium heat, cook sausage, beef, onion and green pepper until meat is browned and vegetables are tender; drain. Add tomato sauce and paste, water and seasonings; bring to a boil. Reduce heat; cover and simmer for 15 minutes. Add corn and olives; cover and simmer for 5 minutes. Stir in noodles. Pour into two greased 13-in. x 9-in. x 2-in. baking dishes. Top with cheese. Cover and bake at 350 degrees F for 25-30 minutes or until heated through.

Olive Oil Dip for Italian Bread

Ingredients

1/4 cup olive oil
5 cloves garlic
2 tablespoons balsamic vinegar
2 tablespoons Parmesan cheese
1 tablespoon crushed dried oregano
fresh ground black pepper, to taste

Directions

Pour the olive oil onto a salad plate. Use a garlic press to press the garlic cloves onto five different spots on the plate. Drizzle the balsamic vinegar over the oil and garlic. Sprinkle with Parmesan cheese and oregano. Season with black pepper.

Italian Leg of Lamb

Ingredients

- 1/2 cup lemon juice
- 1/2 cup olive oil
- 2 tablespoons dried oregano
- 2 teaspoons ground mustard
- 1 teaspoon garlic powder
- 4 garlic cloves, minced
- 1 (5 pound) boneless leg of lamb

Directions

In a small bowl, combine the lemon juice, oil and seasonings. Pour half of the marinade into a large resealable plastic bag; add lamb. Seal bag and turn to coat; refrigerate for at least 2 hours or overnight. Cover and refrigerate remaining marinade.

Drain and discard marinade from lamb. Place lamb fat side up on a rack in a shallow roasting pan. Bake, uncovered, at 325 degrees F for 2-1/4 to 3 hours or until meat reaches desired doneness (for medium, a meat thermometer should read 160 degrees F; well-done, 170 degrees F), basting occasionally with reserved marinade. Let stand for 10-15 minutes before slicing.

Italian Baked Chicken

Ingredients

1 tablespoon butter
3/4 cup Italian seasoned bread crumbs
1/4 cup flax seed meal
3 tablespoons grated Romano cheese
1 tablespoon dried parsley
3 eggs, beaten
1/2 cup all-purpose flour
6 skinless, boneless chicken breast halves

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly coat a medium baking dish with the butter.

In a shallow dish, mix the bread crumbs, flax seed, Romano cheese, and parsley. Place the beaten eggs and flour in 2 separate shallow bowls. Dredge chicken in the flour, dip in eggs, and press into the bread crumb mixture to coat. Arrange coated chicken in the prepared baking dish.

Cover, and bake 40 minutes in the preheated oven, or until chicken juices run clear. Turn on the oven broiler. Remove cover, and broil chicken 5 minutes, until coating is lightly browned.

Italian Cookies I

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
3 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
3 teaspoons baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter and sugar until smooth. Mix in the egg and vanilla. Combine the flour and baking powder; stir into the creamed mixture until blended. Divide dough into walnut sized portions. Roll each piece into a rope and then shape into a loop. Place cookies 2 inches apart on the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until firm and golden at the edges.

Italian Sausage and Zucchini

Ingredients

1 1/2 pounds Italian sausage links
2 small zucchini, sliced
1 small yellow squash, sliced
1/2 cup chopped onion
1 (14.5 ounce) can stewed tomatoes, with liquid

Directions

In a large skillet over medium heat, brown the Italian sausage until the inside is no longer pink. Cut sausage into 1/4 inch slices, and continue cooking until browned.

Stir in the zucchini, yellow squash, and onion; cook and stir for 2 minutes. Pour in the tomatoes, with liquid. Reduce heat, cover, and simmer for 10 to 15 minutes.

Italian Sweet Bread

Ingredients

1 cup milk
1 cup sugar
1 cup butter or margarine, cubed
1 cup raisins
2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
4 eggs
6 teaspoons anise extract
2 teaspoons vanilla extract
1 cup chopped walnuts
1/2 cup chopped red and green candied cherries
8 cups all-purpose flour
ICING:
1 cup confectioners' sugar
4 teaspoons milk

Directions

In a saucepan, combine the first four ingredients. Cook and stir over medium heat until butter is melted. Remove from the heat; cool to 110 degrees F to 115 degrees F.

In a mixing bowl, dissolve yeast in warm water. Add the cooled butter mixture, eggs, extracts, nuts and cherries; mix well. Add enough flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down; divide into thirds. Shape each portion into an oval loaf; place in three greased and floured 8-in. x 4-in. x 2-in. baking pans. Cover and let rise until doubled, about 45 minutes. Bake at 350 degrees F for 60-65 minutes or until golden brown. Cover loosely with foil if top browns too quickly. Remove from pan to wire racks to cool.

Combine icing ingredients; drizzle over cooled loaves.

Italian Fig Cookies I

Ingredients

- 2 cups shortening
- 3 cups white sugar
- 6 eggs
- 8 cups all-purpose flour
- 7 teaspoons baking powder
- 2 tablespoons vanilla extract
- 1 pinch salt
- 2 cups whole milk
- 4 pounds dried figs
- 1 pound raisins
- 2 teaspoons ground cinnamon
- 1/2 cup white sugar
- 1 whole orange, with peel
- 1 small apple
- 1 1/2 cups chopped pecans
- 1 cup water (optional)

Directions

To Make Dough: Cream sugar and shortening. Add eggs, vanilla, and salt. Blend in flour and baking powder by hand. Knead dough until smooth and workable. Add milk to reach workable consistency. (This takes a while and you will get a workout, but you'll know when it's right.)

To Make Filling: Cut up figs, orange, and apple into small pieces. (It is easier to grind this way). Grind figs, raisins, orange, and apple. If the mixture is too dry or thick, mix in up to 1 cup of water, if desired. (I do not use the water, the juice from the apple and orange are enough). The spices and chopped nuts are added to the ground fig mixture. After the fig mixture is ground, I sprinkle them in over the mixture and mix (knead) it in by hand. STICKY! But good.

Preheat oven to 375 degrees F (190 degrees C).

Roll out some dough. (should be kind of thin). Put fig mixture in a line. Wrap dough over mixture, sealing figs inside dough. Trim to desired length, using a diagonal cut. Make small diagonal slits in the sides of the cookies. Bake on ungreased cookie sheet for 10-15 minutes. (Dough makes good cookies without the filling also). Wonderful with coffee.

Italian Potato Pancake

Ingredients

1 medium potato, peeled and
grated
2 tablespoons chopped onion
2 tablespoons whole wheat flour
1 egg
1/4 teaspoon dried basil
1/4 teaspoon dried oregano
salt and pepper to taste
1 tablespoon olive or vegetable oil
shredded mozzarella cheese

Directions

Rinse grated potato in cold water; drain thoroughly. In a bowl, combine potato, onion, flour, egg, basil, oregano, salt and pepper. In a skillet, heat oil; add potato mixture. Cover and cook over medium-low heat for 5-7 minutes or until golden brown. Turn; sprinkle with cheese. Cover and cook over low heat 5 minutes longer.

Italian White Bean And Pancetta Soup

Ingredients

6 ounces pancetta bacon, finely diced
1/4 cup olive oil
1 cup red onion, chopped
1 cup chopped celery
1 tablespoon chopped fresh sage
1 teaspoon salt
1 teaspoon ground black pepper
6 cups chicken stock
4 (19 ounce) cans cannellini beans, drained and rinsed
2 cups seashell pasta
1 teaspoon salt
2 tablespoons chopped fresh parsley

Directions

In an 8 quart pot, saute pancetta in olive oil until soft. Add onion and celery; saute, stirring, for about 5 minutes. Stir in sage, 1 teaspoon salt, and black pepper. Add chicken stock, cover, and bring to a boil. Add beans to soup, cover, and simmer for 30 minutes.

Cook pasta in 4 quarts boiling water with 1 teaspoon salt until al dente. Drain, and add to soup.

Stir in minced parsley before serving, and sprinkle with grated cheese.

Italian Meatball Heroes

Ingredients

1/3 cup CONTADINA® Italian Bread Crumbs
1/3 cup chopped green onions
1/4 teaspoon pepper
1 pound ground beef or turkey
1 tablespoon olive oil
1 cup sliced fresh mushrooms
1 large green sweet pepper, chopped
1 (28 ounce) can CONTADINA® Recipe Ready Crushed Tomatoes with Italian Herbs
6 Italian or French rolls, split
1/2 cup shredded mozzarella cheese

Directions

Combine crumbs, green onions and pepper in medium bowl. Add beef; mix well. Shape into 1 1/2-inch meatballs. Place in ungreased baking pan. Bake in preheated 425 degree F oven, 10 minutes or until no longer pink inside. Drain on paper towels; set aside.

Meanwhile, heat oil in large skillet over medium-high heat. Add mushrooms and sweet pepper; cook 2 to 3 minutes or until tender. Stir in undrained tomatoes; bring to boil. Reduce heat to low. Add meatballs; cook, uncovered, 4 to 5 minutes.

Spoon meatballs and sauce onto each roll. Sprinkle each with 2 tablespoons cheese. Heat in oven 3 minutes or until cheese is melted.

Italian Lasagna

Ingredients

9 thick slices bacon, diced
1 onion, chopped
1 teaspoon fennel seed
1 teaspoon dried oregano
1 1/2 teaspoons Italian seasoning
2 (28 ounce) cans tomato sauce
2 pounds Italian sausage
1 (16 ounce) package lasagna noodles
2 pints part-skim ricotta cheese
2 eggs
2 teaspoons chopped fresh parsley
1 teaspoon dried oregano
1/3 cup milk
8 slices provolone cheese
6 cups shredded mozzarella cheese

Directions

Brown bacon and onion in a large pan over medium heat. Stir in fennel seed, 1 teaspoon oregano, Italian seasoning, and tomato sauce. Cover, and simmer on low for 4 to 6 hours, or until thick.

Brown sausage links in a large skillet. Drain on paper towels. Cut into 1 inch pieces.

Mix together ricotta cheese, egg, milk, parsley, and 1 teaspoon oregano in a medium bowl.

Layer 1 cup of sauce on the bottom of a 9 x 13 inch pan. Layer with 1/3 uncooked lasagna noodles, 1/2 ricotta cheese mixture, 1/2 sausage pieces, 1/3 mozzarella, and 1/2 provolone cheese. Top with 1/3 sauce. Repeat layers. Top with remaining 1/3 noodles. Spread remaining sauce over the top, and sprinkle with remaining 1/3 mozzarella cheese.

Bake at 350 degrees F (175 degrees C) for 1 1/2 hours.

Italian Pasta Florentine

Ingredients

2 tablespoons olive oil
2 garlic cloves, minced
1 (1 pound) package Bob Evans®
Italian Sausage Roll
4 quarts water
1 (8 ounce) package wide egg
noodles
2 cups frozen chopped spinach
1/3 cup grated Romano cheese
black pepper to taste

Directions

In a large skillet over medium-low heat, add 2 tbsp. olive oil. Add garlic and cook until lightly golden brown. Add crumbled sausage and continue to cook until no longer pink. Drain excess liquid. Place mixture to side keeping warm in oven on low heat setting. In a large pot, bring 4 quarts of water to a slow boiling point. Add noodles and cook according to package directions. Add frozen spinach during last 2-3 minutes of cooking time. Drain noodles and spinach in colander. Add spinach and noodles to large serving bowl, combine cooked sausage and gently toss. Top with Romano cheese. Serve immediately. Refrigerate leftovers.

Italian Broccoli Rabe Grinder

Ingredients

1/2 cup extra-virgin olive oil
5 cloves garlic, minced
1 teaspoon crushed red pepper flakes
1/2 cup diced pepperoni
2 bunches broccoli rabe, trimmed
salt, to taste
4 hard Italian rolls, split
8 slices provolone cheese

Directions

Heat olive oil in a deep saucepan over medium heat. Stir garlic into the oil; cook and stir until softened but not browned, about 1 minute. Add the crushed red pepper and pepperoni; cook and stir to blend flavors, about 1 additional minute.

Stir in the broccoli rabe, coating the leaves well with oil. Cover and cook until broccoli rabe is fully wilted and soft, about 15 minutes. Season with salt.

Place a piece of cheese on cut side of each roll; fill with the broccoli rabe mixture. Serve warm.

Country-Italian Chicken and Potatoes

Ingredients

2 tablespoons olive oil
1 pound boneless, skinless chicken breasts, cut into 1-inch cubes
2 cloves garlic, finely chopped
2 medium potatoes, cut into 1-inch cubes
1 medium green or red bell pepper, cut into large pieces
1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce
1 teaspoon dried basil leaves, crushed

Directions

Heat olive oil in 12-inch skillet over medium-high heat and cook chicken with garlic until chicken is thoroughly cooked. Remove chicken and set aside.

Add potatoes and bell pepper in same skillet. Cook over medium heat, stirring occasionally, 5 minutes. Stir in remaining ingredients. Bring to a boil over high heat. Reduce heat to low and simmer covered, stirring occasionally, 35 minutes or until potatoes are tender. Return chicken to skillet and heat through.

Italian Scallop and Shrimp Salad

Ingredients

5 cloves garlic, minced
3 tablespoons chopped fresh parsley
3 tablespoons chopped celery leaves
1 teaspoon kosher salt
1/2 cup corn oil
2 cups frozen petite peas
2 pounds bay scallops
2 pounds peeled and deveined small shrimp

Directions

In a small bowl, stir together the garlic, parsley, celery leaves, salt, and corn oil; set aside. Bring a large pot of lightly salted water to a boil over high heat. Pour in the peas, and return to a boil. Stir in the scallops, and boil for 3 minutes, then add the shrimp and continue cooking for 1 1/2 minutes more. Drain well, then cool in the refrigerator for 30 minutes.

Once the seafood has cooled, toss it with the garlic dressing until coated. Refrigerate overnight before serving.

Italian Leafy Green Salad

Ingredients

2 cups romaine lettuce - torn,
washed and dried
1 cup torn escarole
1 cup torn radicchio
1 cup torn red leaf lettuce
1/4 cup chopped green onions
1/2 red bell pepper, sliced into
rings
1/2 green bell pepper, sliced in
rings
12 cherry tomatoes
1/4 cup grapeseed oil
2 tablespoons chopped fresh basil
1/4 cup balsamic vinegar
2 tablespoons lemon juice
salt and pepper to taste

Directions

In a large bowl, combine the romaine, escarole, radicchio, red-leaf, scallions, red pepper, green pepper and cherry tomatoes.

Whisk together the grapeseed oil, basil, vinegar, lemon juice and salt and pepper. Pour over salad, toss and serve immediately.

Italian Turkey Cutlets

Ingredients

1 small onion, finely chopped
2 garlic cloves, minced
5 teaspoons olive or canola oil,
divided
1 (14.5 ounce) can Italian stewed
tomatoes
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon dried rosemary,
crushed
1 1/4 pounds turkey breast cutlets
1/2 teaspoon salt
1/8 teaspoon pepper
2 tablespoons shredded
Parmesan cheese

Directions

In a saucepan, saute onion and garlic in 2 teaspoons oil until tender. Stir in the tomatoes, basil, oregano and rosemary. Bring to a boil. Reduce heat; cook, uncovered, over medium heat for 15-20 minutes or until sauce thickens.

Meanwhile, sprinkle both sides of turkey cutlets with salt and pepper. In a large nonstick over medium heat, cook turkey in batches in remaining oil until juices run clear. Serve with tomato sauce. Sprinkle with Parmesan cheese.

Italian Easter Pizza

Ingredients

5 cups all-purpose flour
1 teaspoon salt
1 teaspoon white sugar
1 tablespoon baking powder
1/2 cup vegetable oil
1 cup milk
3 eggs

3 pounds mild Italian sausage
3 (16 ounce) containers ricotta cheese
5 eggs
2 teaspoons salt
2 teaspoons ground black pepper
9 hard-cooked eggs, sliced
1 egg, beaten

Directions

Make the dough first. In a large bowl, stir together the flour, salt, sugar and baking powder. Combine the oil, milk and 3 eggs, pour into the dry ingredients and stir until the dough holds together well. If you have a stand mixer, use the dough hook attachment to mix until smooth.

Preheat the oven to 350 degrees F (175 degrees C). Divide the dough in half. Roll out one half of the dough to fit a 14x18 inch baking sheet with sides that come up at least 1/2 inch. If the dough is too stiff to roll out to that size, let it rest for a few minutes and come back to it. Fit the dough into the baking sheet. Set aside.

Place the sausage into a large skillet over medium heat. Cook, stirring to crumble, until no longer pink. Drain off the grease and set aside to cool. Mix together the ricotta cheese, 5 eggs, salt, pepper and hard-cooked eggs in a large bowl. When the sausage is cool, stir it into the cheese and eggs. Spread this mixture evenly over the crust in the pan. Roll out the remaining dough and place on top. Roll the edges and pinch together to seal. Brush the top crust with the beaten egg.

Bake in the preheated oven until the crust is golden brown and the filling is bubbly, about 1 hour. Cool for at least 10 minutes before cutting into servings. This can be served warm or cold.

Italian-Style Saucy Roasted Potatoes

Ingredients

2 pounds red potatoes, cut into bite-size chunks
3 tablespoons olive oil
1/4 teaspoon salt
1 (26 ounce) jar Ragu® Chunky Pasta Sauce or Ragu® Robusto!® Pasta Sauce
1/2 cup shredded Parmesan or mozzarella cheese

Directions

Preheat oven to 450 degrees F. In 13 x 9-inch baking dish, combine potatoes, olive oil and salt. Bake 30 minutes.

Spread sauce over potatoes, then sprinkle with cheese. Bake an additional 10 minutes or until cheese is melted.

Italian Butterball Cookies

Ingredients

1 stick butter
3/4 cup confectioners' sugar
1 egg
1 teaspoon vanilla extract
1 teaspoon almond extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1 pinch salt
1/4 cup confectioners' sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a baking sheet.

Beat together the butter and 3/4 cup confectioners' sugar with an electric mixer in a large bowl until smooth. Add the egg, vanilla extract, and almond extract. Stir together the flour, baking powder, and salt in a bowl and mix into the butter mixture until just incorporated. Shape the dough into 1-inch balls and arrange on the prepared baking sheet spaced about 2 inches apart.

Bake in the preheated oven until firm, about 10 minutes. Cool on the sheet for 10 minutes before removing to cool completely on a wire rack.

Spread the 1/4 cup confectioners sugar on a plate; roll the cooled cookies in the confectioners' sugar to coat.

Tasty Italian Chicken

Ingredients

1/2 cup chopped onion
1 1/8 teaspoons paprika, divided
3 teaspoons olive oil, divided
1 1/4 cups water
1/4 cup tomato paste
1 bay leaf
1/2 teaspoon reduced-sodium chicken bouillon crystals
1/2 teaspoon Italian seasoning
1/4 cup all-purpose flour
1 1/2 teaspoons grated Parmesan cheese
1/2 teaspoon salt
1/4 teaspoon garlic powder
1/4 teaspoon dried oregano
1 1/2 pounds chicken tenderloins

Directions

In a small saucepan, saute onion and 1/8 teaspoon paprika in 1 teaspoon oil until tender. Stir in the water, tomato paste, bay leaf, bouillon and Italian seasoning. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes.

Meanwhile, in a large resealable plastic bag, combine the flour, Parmesan cheese, salt, garlic powder, oregano and remaining paprika. Add chicken; seal bag and shake to coat.

In a large nonstick skillet coated with nonstick cooking spray, cook half of the chicken in 1 teaspoon oil for 2-3 minutes on each side or until juices run clear. Remove and keep warm; repeat with remaining chicken and oil. Remove bay leaf from sauce. Serve over chicken.

Spaghetti Italian

Ingredients

1/2 pound Italian sausage
4 (6.5 ounce) cans tomato sauce
1 (14.5 ounce) can diced tomatoes
2 bay leaves
1 teaspoon Italian seasoning
1/2 teaspoon garlic powder
1 teaspoon dried basil
1 teaspoon dried oregano
salt and pepper to taste
1 (8 ounce) package spaghetti

Directions

In a large skillet, brown sausage over medium heat; drain and set aside.

In a large saucepan over medium heat, combine tomato sauce, diced tomatoes, bay leaves, Italian seasoning, garlic powder, basil, oregano, salt, pepper and Italian sausage; mix well.

Simmer over medium-low heat for at least one hour; it is best if simmered all day.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Mix sauce with hot pasta; serve.

Orange-Glazed, Pork Tenderloin with Italian

Ingredients

1/2 cup kosher salt
1/2 cup sugar
1 quart water
2 (1 pound) pork tenderloins
1/2 cup orange juice concentrate,
thawed
3 large cloves garlic, minced
2 teaspoons Italian seasoning

Directions

Dissolve salt and sugar in 1 quart of water in a bowl. Add meat and let stand 45 minutes. Rinse, then pat dry.

Meanwhile, in a small pan, reduce orange concentrate by half over low heat. Stir in garlic and Italian seasoning. Brush pork with glaze and set aside.

Either build a charcoal fire in half the grill or turn gas grill burners on high for 10 minutes. Lubricate hot grill rack with an oil-soaked rag using tongs.

Place tenderloins on hot grill rack and close lid; grill until well-seared, about 7 minutes. Turn meat and close lid; grill until well-seared on second side, about 6 minutes longer. Turn off gas grill (or move meat to the charcoal grill's cooler side) and let tenderloins sit in covered until 150 degrees on a meat thermometer, about 5 minutes longer.

Three Animal Italian Meatballs

Ingredients

1 pound ground beef
1 pound ground turkey
1 pound ground Italian sausage
1 large onion, diced
2 eggs
1/2 cup Italian-style seasoned
bread crumbs
1/2 cup quick cooking oats
2 tablespoons Italian-style
seasoning
vegetable oil for frying

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine ground meat, onion, eggs, bread crumbs, oats, and seasoning in a large bowl. Shape into 2 inch diameter balls.

Heat about 1/2 inch vegetable oil in a large saute pan. Brown meatballs in hot oil for about 5 minutes. Transfer to a glass baking dish.

Bake in preheated oven for 25 minutes.

Grilled Italian Chicken

Ingredients

1 (8 ounce) bottle Italian salad dressing
3 tablespoons teriyaki sauce
8 skinless, boneless chicken breast halves

Directions

In a bowl, combine salad dressing and teriyaki sauce. Remove 1/4 cup for basting; cover and refrigerate. Place chicken in a large resealable bag; add remaining marinade. Seal bag and turn to coat; refrigerate for 8 hours or overnight, turning occasionally.

Drain and discard marinade. grill chicken, covered, over medium heat for 3 minutes on each side. Baste with reserved marinade. Grill 3-4 minutes longer on each side or until juices run clear.

Italian Bread III

Ingredients

1 (.25 ounce) package active dry yeast
3 cups bread flour
2 tablespoons white sugar
2 tablespoons margarine, softened
1 cup warm water (110 degrees F/45 degrees C)
2 egg whites, stiffly beaten

Directions

Add ingredients according to the manufacturer's directions.

Be sure to use "crisp" bread setting and add the egg whites after the rest of the ingredients are moist.

Party Italian Wedding Soup

Ingredients

1 (48 fluid ounce) can chicken broth
1 (10 ounce) package frozen chopped spinach, thawed and drained
2 onions, chopped
2 cups chopped carrot
2 stalks celery, chopped
1 pound ground beef
1 cup dry bread crumbs
1 egg
1 pound skinless, boneless chicken breast halves - cut into chunks
3 ounces dry pasta
salt and pepper to taste

Directions

In a large pot over medium heat, combine the chicken broth, spinach, onions, carrots and celery. Mix well and allow to simmer.

In a separate large bowl, combine the ground beef, bread crumbs and egg and mix well. Form mixture into 1/2 inch diameter meatballs and carefully drop them into the soup.

Put chunks of chicken breast into the soup and reduce heat to low. Allow the soup to simmer for 1 hour. Add the pasta 30 minutes before serving and season with salt and pepper to taste.

Slow Cooker Italian Moose Roast Sandwiches

Ingredients

1 (4 pound) moose roast
10 cloves garlic
10 cubes beef bouillon
1 (16 ounce) jar sliced pepperoncini peppers, with liquid
2 tablespoons Worcestershire sauce
1 (.7 ounce) package dry Italian salad dressing mix
12 (6 inch) hard-crustured French rolls

Directions

Cut 20 small, deep slits all over the roast; stuff the slits with garlic and bouillon cubes, and place into a slow cooker. Drain half of the liquid from the peppers, then pour the remaining peppers and liquid over the roast. Season with Worcestershire sauce, and sprinkle the Italian dressing mix ovetop.

Cook on Low for 10 to 12 hours until the meat can easily be pulled apart. Shred the meat finely, and serve mounded on French rolls; dip into juices if desired.

Italian Chicken Marinade

Ingredients

1 (16 ounce) bottle Italian-style salad dressing
1 teaspoon garlic powder
1 teaspoon salt
4 skinless, boneless chicken breast halves

Directions

In a shallow baking dish, mix the salad dressing, garlic powder, and salt. Place the chicken in the bowl, and turn to coat. Marinate in the refrigerator at least 4 hours. (For best results, marinate overnight.)

Preheat the grill for high heat.

Lightly oil grate. Discard marinade, and grill chicken 8 minutes on each side, or until juices run clear.

Italian Roast Beef II

Ingredients

3 pounds beef chuck roast
1 (16 ounce) bottle Italian-style
salad dressing
3 cloves garlic, minced
ground black pepper to taste

Directions

Place roast into a stainless steel or glass mixing bowl. Pour dressing over the roast, and turn to coat. Cover, and refrigerate for 24 hours.

Preheat oven to 285 degrees F (140 degrees C).

Line a 13x9 inch baking dish with aluminum foil. Place the marinated roast in the dish. Rub the garlic and pepper into the meat. Pour any leftover marinade over the roast.

Bake at 285 degrees F (140 degrees C) for 1 1/2 hours. Increase heat to 375 degrees F (190 degrees C), and continue baking for an additional 2 hours.

Remove roast from oven, and cover with foil. Let sit for 15 minutes before serving.

Italian Country Style Ribs

Ingredients

3 pounds country style pork ribs
1 (32 ounce) jar spaghetti sauce
1/2 cup water
2 tablespoons olive oil

Directions

Heat the oil in a extra-large skillet over medium-high heat. Add ribs to skillet and brown on all sides. Pour spaghetti sauce over ribs and stir in the water. Reduce heat and simmer, covered for 1 hour. Turn ribs after 1/2 hour of cooking. If the sauce gets too thick, thin it with a little more water.

Italian Cassata Cake

Ingredients

1/3 cup dried currants
5 tablespoons Marsala wine
1 (16.5 ounce) can pitted dark sweet cherries, drained with syrup reserved
1 pint ricotta cheese
1/4 cup white sugar
2 tablespoons heavy cream
1 (12 ounce) package prepared pound cake
12 (1 ounce) squares semisweet chocolate, chopped
1/4 cup Marsala wine
1 cup unsalted butter

Directions

Combine dried currants and 2 tablespoons Marsala in small bowl. Let soak for 15 minutes. Drain cherries and cut into eighths; drain on paper towels. Drain currants.

In a food processor, puree ricotta cheese, sugar, 3 tablespoons Marsala and whipping cream until smooth. Transfer to medium bowl. Gently mix in currants and cherries.

Peel any loose crust from pound cake and discard. Cut pound cake lengthwise into 3 horizontal layers. Place bottom layer on serving platter. Spread half of filling over. Place second pound cake layer on top of filling. Spread remaining filling over. Arrange third pound cake layer on top of filling. Smooth sides with rubber spatula. Refrigerate cassata until filling is firm, about 2 hours.

To make the chocolate frosting: Combine 1/2 cup reserved cherry syrup, semisweet chocolate and 1/4 cup Marsala in heavy medium saucepan. Stir over low heat until chocolate melts and mixture is smooth. Remove from heat. Add unsalted butter a few pieces at a time and whisk until melted. Refrigerate frosting until thickened to spreading consistency, stirring occasionally, about 20 minutes.

Slide sheets of waxed paper under edges of cassata to protect the serving dish. Put 1 cup chocolate frosting to pastry bag fitted with medium star tip. Spread remaining chocolate frosting over sides and top of cassata. Pipe frosting in pastry bag in swirls on long sides and in rosettes along upper edges of cassata. Refrigerate for several hours until set. Let cassata stand at room temperature 20 minutes before serving.

Italian Torte

Ingredients

3 ounces sun-dried tomatoes
2 (8 ounce) packages cream
cheese, softened
1 clove garlic, minced
10 slices provolone cheese
8 ounces pesto

Directions

Bring a small saucepan of water to boil. Turn off heat. Place sun-dried tomatoes in the water and cover for 5 minutes. Drain and finely chop.

In a medium bowl, mix cream cheese and garlic.

Line a medium bowl or loaf pan with a large piece of dampened cheese cloth. Layer with 1/3 of the provolone cheese. Spread with 1/2 the pesto. Pour in 1/2 the cream cheese and garlic mixture. Layer with 1/2 the sun-dried tomatoes. Layer with 1/3 provolone, remaining pesto, remaining cream cheese and garlic mixture and remaining sun-dried tomatoes. Top with remaining provolone cheese.

Pull cheese cloth around the layered mixture and gently press into a bowl to mold and remove excess oil. Chill in the refrigerator 3 to 4 hours. Remove cheese cloth and turn upside down onto a large dish to serve.

Mexi-Italian Salsa

Ingredients

3 roma (plum) tomatoes, chopped
1/2 onion, chopped
1 (2.25 ounce) can sliced black olives, drained
1 (6 ounce) can marinated artichoke hearts, drained and chopped
2 tablespoons lemon juice
2 cloves garlic, minced
3 tablespoons chopped fresh basil
1/4 teaspoon crushed red pepper flakes
1/4 teaspoon Italian seasoning
1/4 teaspoon ground cumin
3 tablespoons chopped fresh cilantro
1/4 teaspoon salt
1/8 teaspoon ground black pepper

Directions

Gently stir the tomatoes, onion, olives, and artichoke hearts in a bowl; set aside. Whisk together the lemon juice, garlic, basil, red pepper flakes, Italian seasoning, cumin, cilantro, salt, and pepper in a separate bowl. Fold the dressing into the tomato mixture.

Italian Pork Pie

Ingredients

2 pounds lean ground pork
2 tablespoons chopped fresh rosemary
1 cup bread crumbs
2 (3.5 ounce) links sweet Italian sausage
1 tablespoon chopped fresh parsley
1 large onion, grated
salt to taste
ground black pepper to taste
1/2 cup grated Parmesan cheese
1 recipe pastry for a 9 inch double crust pie

Directions

Roll out dough to fit a 9 inch pie plate.

Place ground pork, rosemary, bread crumbs, parsley, and onion in a medium-size bowl; mix until well blended. Remove casings from sausage, and crumble into the mixture. Season with salt and pepper to taste.

Sprinkle 1/4 cup grated parmesan cheese into the bottom of pie shell. Spread pork mixture on top of cheese, and sprinkle with remaining parmesan. Place top crust over filling, and crimp the edges together.

Bake at 500 degrees F (260 degrees C) for 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake for 35 to 40 minutes.

Italian Sausage Tortellini Soup

Ingredients

1 (3.5 ounce) link sweet Italian sausage, casings removed
1 cup chopped onions
2 cloves garlic, minced
5 cups beef stock
1/3 cup water
1/2 cup red wine
4 tomatoes - peeled, seeded and chopped
1 cup chopped carrots
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1 cup tomato sauce
1 zucchini, chopped
8 ounces cheese tortellini
1 green bell pepper, chopped
1 tablespoon chopped fresh parsley
2 tablespoons grated Parmesan cheese for topping

Directions

Place the sausage in a large pot over medium high heat and saute for 10 minutes, or until well browned. Drain the fat except for about 1 tablespoon, add the onions and garlic and saute for 5 more minutes.

Next add the beef stock, water, wine, tomatoes, carrots, basil, oregano and tomato sauce. Bring to a boil, reduce heat to low and simmer for 30 minutes, skimming any fat that may surface.

Add the zucchini, tortellini, green bell pepper and parsley to taste. Simmer for 10 minutes, or until tortellini is fully cooked. Pour into individual bowls and garnish with the cheese.

Italian Cabbage and Rice

Ingredients

1 1/2 pounds ground pork
1 cup chopped onion
2 garlic cloves, minced
4 cups shredded cabbage
1 (8 ounce) can tomato sauce
1 cup chicken broth
2 tablespoons red wine vinegar
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/2 teaspoon fennel seed
1/4 teaspoon pepper
1/4 teaspoon sugar
3 cups cooked long-grain rice
6 bacon strips, cooked and crumbled
1/4 teaspoon crushed red pepper flakes
grated Parmesan cheese

Directions

In a large skillet, cook pork, onion and garlic until pork is browned; drain. Add the next nine ingredients; cover and simmer for 5 minutes. Stir in rice, bacon and red pepper flakes if desired; cover and simmer 5 minutes more or until cabbage is tender. Sprinkle with Parmesan cheese if desired.

Italian Sausage and Peppers with Penne

Ingredients

2 tablespoons olive oil
1 1/2 pounds sweet or hot Italian pork sausages, cut into 1/2-inch slices
2 medium green and/or red peppers, cut into 2-inch strips
2 medium onions, thickly sliced
1 (26 ounce) jar Prego® Traditional Italian Sauce or Prego® Organic Tomato & Basil Pasta Sauce
3/4 pound uncooked tube-shaped pasta (penne or ziti), cooked and drained
Grated Parmesan cheese

Directions

Heat 1 tablespoon of the oil in a 12-inch skillet over medium-high heat. Add the sausage in 2 batches and cook until it's well browned. Remove sausage with a slotted spoon and set aside.

Reduce the heat to medium and add the remaining oil. Add the peppers and onions and cook for 5 minutes.

Stir the pasta sauce into the skillet. Heat to a boil. Return the sausage to the skillet and reduce the heat to low. Cover and cook for 20 minutes or until the sausage is cooked through and the vegetables are tender. Serve over the pasta and sprinkle with cheese.

Mama's Italian Wedding Soup

Ingredients

1 pound extra-lean ground beef
2 eggs, beaten
1/4 cup dried bread crumbs
2 tablespoons grated Parmesan cheese
1 teaspoon dried basil
3 tablespoons minced onion
2 1/2 quarts chicken broth
2 cups spinach - packed, rinsed and thinly sliced
1 cup seashell pasta
3/4 cup diced carrots

Directions

In a medium bowl, combine the beef, egg, bread crumbs, cheese, basil and onion. Shape mixture into 3/4-inch balls and set aside.

In a large stockpot heat chicken broth to boiling; stir in the spinach, pasta, carrot and meatballs. Return to boil; reduce heat to medium. Cook, stirring frequently, at a slow boil for 10 minutes or until pasta is al dente, and meatballs are no longer pink inside. Serve hot with Parmesan cheese sprinkled on top.

Italian Wedding Soup I

Ingredients

1/2 pound extra-lean ground beef
1 egg, lightly beaten
2 tablespoons dry bread crumbs
1 tablespoon grated Parmesan cheese
1/2 teaspoon dried basil
1/2 teaspoon onion powder
5 3/4 cups chicken broth
2 cups thinly sliced escarole
1 cup uncooked orzo pasta
1/3 cup finely chopped carrot

Directions

In medium bowl, combine meat, egg, bread crumbs, cheese, basil and onion powder; shape into 3/4 inch balls.

In large saucepan, heat broth to boiling; stir in escarole, orzo pasta, chopped carrot and meatballs. Return to boil, then reduce heat to medium. Cook at slow boil for 10 minutes, or until pasta is al dente. Stir frequently to prevent sticking.

Restaurant-Style Italian Salad Dressing

Ingredients

1 cup Italian-style salad dressing
1 clove garlic, minced
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1 tablespoon white sugar

Directions

In a mixing bowl, whisk together the bottled dressing, garlic, basil, oregano and sugar. Refrigerate at least 24 hours before serving.

Italian Chicken and Chickpeas

Ingredients

2 tablespoons olive oil
4 skinless, boneless chicken breast halves
2 tablespoons dried rosemary
1 tablespoon olive oil
3 cloves garlic, minced
1 (15 ounce) can tomato sauce
1 teaspoon Italian seasoning
1/2 teaspoon cayenne pepper
1 1/2 teaspoons white sugar
1 bay leaf
1/4 teaspoon crushed red pepper flakes
1 (15 ounce) can garbanzo beans, drained and rinsed

Directions

Heat 2 tablespoons olive oil in a large skillet over medium heat. Season the chicken with the rosemary on both sides; cook the chicken in the hot oil until browned evenly, 3 to 4 minutes per side. Remove the chicken from the pan and set aside.

Pour 1 tablespoon olive oil into the skillet. Cook and stir the garlic in the hot oil until fragrant, about 1 minute. Add the tomato sauce, Italian seasoning, cayenne pepper, sugar, bay leaf, and red pepper flakes to the skillet; stir. Return the chicken to the skillet; cover and reduce heat to medium-low. Simmer until the chicken is no longer pink in the center and the juices run clear, 10 to 12 minutes.

Stir the garbanzo beans into the skillet; continue cooking until the beans are heated, 2 to 3 minutes more.

Ziti with Italian Sausage

Ingredients

1 pound Italian sausage, casings removed
1/2 cup diced celery
1/2 cup diced onion
1 (14.5 ounce) can peeled and diced tomatoes
1 (15 ounce) can tomato sauce
1/4 teaspoon garlic powder
1 1/2 teaspoons salt
1 teaspoon dried oregano
1 pound dry ziti pasta
2 (4.5 ounce) cans sliced mushrooms, drained
8 ounces shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

In a skillet over medium heat, cook sausage with celery and onion until sausage is evenly browned, about 5 to 10 minutes. Drain excess grease, and set aside.

In another skillet over medium-low heat, combine tomatoes, tomato sauce, garlic powder, salt, and oregano. Simmer while preparing pasta.

Bring a large pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C). In a 3 quart baking dish, layer ziti, mushrooms, sausage, mozzarella cheese, and sauce. Repeat layers, and top with grated Parmesan.

Bake for 45 minutes in the preheated oven, or until browned and bubbly.

Italian Casserole

Ingredients

3/4 pound lean ground beef
1 onion, chopped
1 (28 ounce) can whole peeled tomatoes, chopped
1 (6 ounce) can tomato paste
1 teaspoon salt
1 tablespoon dried parsley
1/2 teaspoon garlic salt
black pepper to taste
8 ounces wide egg noodles
1 (12 ounce) package process sharp cheddar cheese singles

Directions

In large skillet, brown ground beef and onion. Stir in tomatoes, tomato paste, salt, parsley, garlic salt and pepper, and simmer over low heat for 3 hours.

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a 2 quart casserole dish, combine noodles and meat mixture. Top with cheese slices and bake for 15 to 20 minutes, or until cheese is melted.

Italian Green Bean Chicken

Ingredients

2 tablespoons olive oil
3 cloves garlic, chopped
1 pound skinless, boneless
chicken breast halves - cubed
2 (14.5 ounce) cans diced
tomatoes
2 tablespoons minced fresh basil
1 pound fresh green beans -
rinsed, trimmed and steamed

Directions

Heat oil in a large skillet over medium high heat. Add garlic and saute until aromatic oils are released, then add chicken and cook through until no longer pink.

Stir in tomatoes and basil and bring to a boil; reduce heat to low and simmer for another 3 to 5 minutes. Finally, stir in steamed beans and serve.

Italiano Chicken and Pasta Medley

Ingredients

1 pound skinless, boneless chicken breast, cut up
1 1/2 teaspoons minced fresh garlic
3 1/2 cups Swanson® Chicken Broth (Regular, Natural Goodness®, or Certified Organic)
1 tablespoon canned diced tomatoes, drained
1/2 teaspoon Italian seasoning, crushed
3 cups uncooked corkscrew-shaped pasta
1 (16 ounce) package any frozen vegetable combination
2 tablespoons grated Parmesan cheese

Directions

Cook chicken and garlic in nonstick skillet until browned, stirring often. Remove chicken.

Add broth, tomatoes and Italian seasoning. Heat to a boil. Stir in pasta. Cook over medium heat for 10 minutes.

Add vegetables and cheese. Heat to a boil. Return chicken to pan. Cook for 5 minutes or until pasta is done. Serve with additional cheese.

Italian Cheese Loaves

Ingredients

2 (.25 ounce) packages active dry yeast
3 cups warm water (110 degrees F to 115 degrees F)
3 tablespoons shortening
3 tablespoons sugar
1/2 teaspoon salt
7 cups all-purpose flour
1/2 cup shredded mozzarella cheese
1/4 cup shredded Cheddar cheese
1/4 teaspoon garlic powder
1/4 teaspoon onion powder

Directions

In a mixing bowl, dissolve yeast in warm water. Add the shortening, sugar, salt and 4 cups flour. Beat until smooth. Add the cheeses, garlic powder and onion powder. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Do not let rise. Divide in half; shape into two loaves. Place in two greased 9-in. x 5-in. x 3-in. loaf pans. Do not let rise. Bake at 350 degrees F for 25-30 minutes or until golden brown. Remove from pans to wire racks to cool. Store in the refrigerator.

Italian Ribs and Rice

Ingredients

3 pounds country style pork ribs
1 tablespoon vegetable oil
1 (14.5 ounce) can diced tomatoes, undrained
1 cup water
1 cup uncooked long grain rice
1 small green pepper, thinly sliced
1 garlic clove, minced
1 tablespoon sugar
2 teaspoons salt, divided
1/2 teaspoon Italian seasoning

Directions

In a Dutch oven, brown ribs in oil over medium-high heat. Cover and cook over low heat for 1-1/4 hours, turning occasionally. Remove ribs and set aside; drain. In the same pan, bring tomatoes and water to a boil. Stir in the rice, green pepper, garlic, sugar, 1 teaspoon salt and Italian seasoning. Place ribs over rice; sprinkle with remaining salt. Cover and cook on low for 30 minutes or until rice is tender and meat juices run clear.

Pinwheel Italian Calzones

Ingredients

1/2 cup ricotta cheese
1 teaspoon Italian seasoning
1/4 teaspoon salt
1/4 cup grated Parmesan cheese
1/2 cup shredded mozzarella cheese
1/2 cup chopped pepperoni
1/4 cup finely chopped fresh mushrooms
1/4 cup finely chopped green bell pepper
2 tablespoons finely chopped onion
1 (8 ounce) can refrigerated crescent roll dough
1 (14 ounce) jar pizza sauce

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the ricotta cheese, Italian seasoning, salt, Parmesan cheese, mozzarella cheese, pepperoni, mushrooms, green pepper and onion. Set aside.

Unroll the crescent roll dough and separate into 4 rectangles. Press the remaining perforations together to seal. Spread the filling evenly onto the rectangles. Roll up the filling inside the dough starting at the short side. Slice each finished roll into four slices, and place cut side down onto a baking sheet.

Bake for 10 to 12 minutes in the preheated oven, until lightly browned. While the pinwheels are baking, warm the pizza sauce. Serve the pinwheels with pizza sauce in small cups for dipping.

Italian Dinner Rolls

Ingredients

3 1/2 cups all-purpose flour
2 tablespoons sugar
2 (.25 ounce) packages active dry yeast
2 teaspoons garlic salt
1 teaspoon Italian seasoning
1 teaspoon dried parsley flakes
1 teaspoon onion powder
1 cup milk
1/2 cup water
4 tablespoons butter or margarine, divided
1 egg
3/4 cup grated Parmesan cheese, divided

Directions

In a mixing bowl, combine 1-1/2 cups flour, sugar, yeast and seasonings. In a saucepan, heat the milk, water and 2 tablespoons butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat until moistened. Add egg; beat on medium speed for 3 minutes. Stir in 1/2 cup Parmesan cheese and enough remaining flour to form a soft dough. Turn onto floured surface; knead until smooth and elastic, about 3-5 minutes. Place in a greased bowl, turning once to grease top. Cover and let rest for 15 minutes. Punch dough down. Turn onto a lightly floured surface; divide into 16 pieces. Shape each into a ball. Melt remaining butter; dip tops of balls in butter and remaining Parmesan cheese. Place in a greased 13-in. x 9-in. x 2-in. baking pan or two 8-in. round baking pans. Cover and let rest for 10 minutes. Bake at 375 degrees F for 20-25 minutes or until golden brown. Remove from pans to wire racks to cool.

Italian Holiday Cookies

Ingredients

1 tablespoon sugar
1 teaspoon grated lemon peel
1 teaspoon vanilla extract
1/2 teaspoon salt
4 eggs
2 1/2 cups all-purpose flour
canola oil for frying
1 cup honey
candy sprinkles

Directions

In a mixing bowl, combine sugar, lemon peel, vanilla and salt. Add eggs and 2 cups flour; mix well. Turn onto a floured surface and knead in remaining flour (dough will be soft). With a floured knife or scissors, cut into 20 pieces. With hands, roll each piece into pencil shapes. Cut "pencils" into 1/2-in. pieces.

In an electric skillet or deep-fat fryer, heat oil to 350 degrees.

Fry pieces, a few at a time, for 2 minutes per side or until golden brown. Drain on paper towels. Place in a large bowl.

Heat honey to boiling; pour over cookies and mix well. With a slotted spoon, spoon onto a serving platter and slowly mound into a tree shape if desired. Decorate with candy sprinkles. Cool completely.

Bagna Calda (Italian Garlic-Anchovy-Sardine)

Ingredients

1 1/2 cups vegetable oil
3/4 cup minced garlic
4 (2 ounce) cans anchovy fillets
packed in olive oil, drained
3 (4 ounce) cans sardines packed
in olive oil, drained
1 cup butter

Directions

Place the canola oil in a skillet and heat over medium heat. Stir in the garlic, and cook until golden brown, about 5 minutes. Add the butter, anchovies, and sardines. Cook and stir until well blended, 10 to 15 minutes. Serve warm.

Italian Chicken with Pesto Potatoes

Ingredients

3/4 cup balsamic vinegar
4 skinless, boneless chicken breast halves
4 1/2 ounces sliced mozzarella cheese
salt and pepper to taste
4 slices Parma ham
1 pint cherry tomatoes
1 tablespoon olive oil
1 pound small potatoes
2 tablespoons prepared basil pesto

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a saucepan, bring the vinegar to a boil. Reduce heat, and simmer 15 minutes, stirring frequently, until thickened.

Cut a pocket in each chicken breast. Fill each pocket with an equal amount of mozzarella cheese, and season with salt and pepper. Wrap each chicken breast with a slice of ham. Arrange the wrapped chicken breasts in a baking dish. Place the tomatoes around the chicken, sprinkle all with olive oil, and season with salt and pepper.

Bake 25 minutes in the preheated oven, or until chicken is no longer pink and juices run clear.

In a saucepan with enough lightly salted water to cover, boil the potatoes 15 minutes, or until tender. Drain, return to the pan, and coat with the pesto.

Place chicken breasts, tomatoes, and potatoes on serving plates, and drizzle with the reduced balsamic vinegar to serve.

Spicy Italian Deviled Eggs

Ingredients

6 eggs
1 tablespoon spicy brown mustard
1 tablespoon Italian salad dressing
1/4 cup mayonnaise
1/2 teaspoon ground black pepper, or to taste
1/2 teaspoon salt, or to taste
1 pinch paprika, for garnish

Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool and peel.

Slice eggs in half, and remove the yolks. Place the yolks into a medium bowl, and mix with the mustard, Italian dressing, mayonnaise, and pepper. Arrange the egg white halves on a plate, and sprinkle with salt. Spoon the yolk mixture into the egg halves, or use a pastry bag and pipe the filling in for a more professional look. Sprinkle with paprika, and refrigerate until serving.

Italian Meat Sauce I

Ingredients

4 tablespoons olive oil
1 onion, chopped
6 cloves garlic, sliced
3 (15 ounce) cans seasoned tomato sauce
3 (14.5 ounce) cans diced tomatoes with juice
6 cups water
8 (6 ounce) cans tomato paste
2 pounds sweet Italian sausage
2 pounds ground sirloin
4 tablespoons chopped fresh parsley, divided
1 cup grated Romano cheese
2 tablespoons dried oregano
salt and pepper to taste
1 pound pork meat, cubed
1 cup dry bread crumbs
3 tablespoons garlic powder
1/3 cup grated Parmesan cheese
2 eggs

Directions

In large pot heat 2 tablespoons olive oil over low heat. Add chopped onion and two-thirds of sliced garlic. Saute 5 minutes. Add tomato sauce, diced tomatoes, water and tomato paste. Simmer.

Meanwhile, in large skillet, heat remaining 2 tablespoons of olive oil over medium heat. Saute remaining garlic 1 to 2 minutes. Add sausage and brown, about three minutes on each side. After browning, cover and reduce heat. Cook for 10 minutes, remove from heat, and cut sausages into halves. Add to tomato mixture.

Cook pork over medium heat in sausage skillet until brown. Add to tomato mixture. Add 3 tablespoons parsley, Romano, oregano, salt and pepper to tomato sauce. Continue to simmer over low heat.

Preheat oven to 375 degrees F (190 degrees C). Cover a cookie sheet with aluminum foil. In large bowl combine ground sirloin, bread crumbs, garlic powder, remaining parsley, parmesan and eggs. Form 1 inch balls and place on cookie sheet. Cook until golden brown, about 20 minutes. Add meatballs to sauce. Continue to cook sauce for 5 hours. Serve over fusilli or ravioli.

Italian Beef Sandwiches

Ingredients

1 (14.5 ounce) can beef broth
2 garlic cloves, minced
1 teaspoon dried oregano
1/8 teaspoon pepper
1 medium green bell pepper,
thinly sliced into rings
1 pound thinly sliced deli roast
beef
6 hoagie or submarine sandwich
buns, split

Directions

In a skillet, bring the broth, garlic, oregano and pepper to a boil. Add green pepper. Reduce heat; simmer, uncovered, until tender, about 5 minutes. Remove green pepper with a slotted spoon; keep warm.

Return broth to a boil. Add roast beef; cover and remove from the heat. Let stand for 2 minutes or until heated through. Place beef and green pepper on buns; serve with broth for dipping.

Chris's Incredible Italian Turkey Meatloaf

Ingredients

1 pound mild Italian turkey sausage, casings removed
1 pound ground turkey
2 eggs, beaten
1 1/2 cups rolled oats
1/2 cup chopped onion
1/2 cup milk
1 tablespoon Worcestershire sauce
1 teaspoon Italian-style seasoning
1/2 teaspoon garlic powder
1/2 teaspoon salt
2 cups spaghetti sauce
5 dashes hot pepper sauce
1 tablespoon Worcestershire sauce
1/2 teaspoon liquid smoke flavoring

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the ground turkey, sausage, eggs, oats, onion and milk. Season with 1 tablespoon Worcestershire sauce, Italian seasoning, garlic powder and salt. Mix well and form into a loaf. Place into a 9x13 inch baking dish.

In a separate small bowl, mix together the spaghetti sauce, hot sauce, 1 tablespoon Worcestershire sauce and liquid smoke. Smooth over the entire meatloaf.

Bake in preheated oven for 50 to 60 minutes.

Italian Hummus

Ingredients

1 cup non-fat cottage cheese
1 (15.5 ounce) can cannellini
beans, drained
1 bunch fresh basil, chopped
1 pint grape tomatoes, coarsely
chopped
1 clove garlic, minced
salt and pepper to taste

Directions

In a blender or food processor, blend the cottage cheese, beans, basil, tomatoes, garlic, salt, and pepper until smooth.

Italian Style Short Ribs

Ingredients

1 tablespoon butter
3 slices bacon, chopped
2 pounds beef short ribs, cut into
2 inch pieces
1 1/2 teaspoons salt
1/8 teaspoon ground black
pepper
1 cup beef broth
2 tablespoons fresh lemon juice
1/4 cup red wine
1/8 teaspoon dried oregano,
crushed

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large heavy saucepan over medium heat, melt the butter and brown the bacon and beef short ribs, stirring constantly for about 10 minutes.

Transfer ribs and bacon to a 2 quart baking dish. Season with salt and pepper. Pour in the beef broth, lemon juice and red wine. Sprinkle in oregano. Mix well and cover the dish.

Bake in the preheated oven 1 1/2 to 2 hours, until the meat may be easily separated from the bone. Spoon off excess fat before serving.

Italian Pepper Balls

Ingredients

3/4 cup shortening
1 cup white sugar
1/2 cup unsweetened cocoa powder
1/2 teaspoon ground black pepper
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1/2 teaspoon ground cinnamon
4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup milk
1 fluid ounce brandy
1/2 cup finely chopped walnuts
1/3 cup butter
3/4 cup confectioners' sugar
5 tablespoons unsweetened cocoa powder
2 fluid ounces brandy

Directions

Melt shortening and cool. Add in white sugar, 1/2 cup cocoa, black pepper, ground cloves, allspice and ground cinnamon. Stir in flour, baking powder and baking soda and mix well. Stir in milk, 1 ounce brandy, rum or whisky and chopped nuts.

Wrap dough in plastic and refrigerate 4-8 hours.

Preheat oven to 350 degrees F (175 degrees C).

Break off little pieces of dough and roll into small balls, about 3/4 inch in diameter. Bake at 350 degrees F (175 degrees C) for 20 minutes. DO NOT overbake. Remove from pan and roll in glaze.

To Make Glaze: Combine 1/3 cup of butter, 3/4 cup confectioners' sugar, 5 tablespoons cocoa, and 2 ounces of brandy, rum or whisky. Mix until smooth. Roll cooled cookies in glaze and place on waxed paper to dry.

Italian Chocolate Hazelnut Cookies

Ingredients

2 cups all-purpose flour
1 cup packed brown sugar
3 tablespoons cornstarch
4 teaspoons instant espresso powder
3/4 teaspoon salt
1 cup unsalted butter, cubed
1 teaspoon vanilla extract
2/3 cup hazelnuts - toasted, skinned and coarsely chopped
2 tablespoons hot water
2 (1 ounce) squares semisweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C).

Blend flour, brown sugar, cornstarch, 1 tablespoon espresso powder and salt in a food processor. Add butter and vanilla. Using the pulse cycle-or pressing on/off button on your food processor, process until mixture resembles coarse meal. Add nuts; blend until finely chopped. Transfer dough to floured work surface. Knead just until dough comes together.

Divide dough in half. Press each half into 9-inch-diameter tart pan with removable bottom.

Bake at 350 degrees F (175 degrees C) until deep golden brown, about 25 minutes. Transfer to a rack and let cool for 2 minutes then remove sides of pan. Cut each shortbread round into 24 wedges. Cool completely.

Mix 2 tablespoons hot water and remaining 1 teaspoon espresso powder in small saucepan. Add chocolate. Stir over medium-low heat until chocolate is smooth. Remove from heat. Cool slightly. Drizzle chocolate mixture over cookies. Let stand until chocolate sets.

Italian Mashed Potatoes

Ingredients

6 russet potatoes, peeled and cut into chunks

1 cup vegetable broth

1 teaspoon dried thyme

1 teaspoon dried rosemary

1 teaspoon dried oregano

1 teaspoon dried basil

1 teaspoon onion powder

1 teaspoon dried parsley

1 teaspoon dried sage

1 teaspoon minced garlic

Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Return the drained potatoes to the pot.

Pour the vegetable broth, thyme, rosemary, oregano, basil, onion powder, parsley, sage, and garlic over the potatoes; mash with a potato masher.

Roasted Italian Herb Chicken

Ingredients

4 skinless, boneless chicken breasts
2 cups Italian-style salad dressing
1 cup Italian-style dried bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken breasts in a 9x13 inch baking dish. Pour salad dressing over chicken. Cover dish and refrigerate for 30 minutes to 1 hour.

Roll each chicken piece in stuffing crumbs. Return to baking dish. Cover with aluminum foil and bake in the preheated oven for about 45 minutes or until chicken is cooked through and juices run clear.

Kathy's Delicious Italian Pasta Salad

Ingredients

1 (16 ounce) package dry penne pasta
12 ounces roasted red peppers
7 ounces black olives, chopped
1 small yellow onion, chopped
1 clove garlic, minced
16 ounces mozzarella cheese, cubed
5 roma (plum) tomatoes, chopped
1/4 pound Genoa salami, cut into strips
3/4 cup olive oil
1/2 cup balsamic vinegar
ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain and rinse under cold running water until cool.

Mix together: red peppers, olives, onion, garlic, mozzarella cheese, tomatoes and salami.

Combine in large bowl, pasta and vegetable mixture. Pour in olive oil, balsamic vinegar and black pepper. Mix well together.

Grilled Italian Sausage with Marinated Tomatoes

Ingredients

1 1/2 tablespoons red wine vinegar
1 tablespoon balsamic vinegar
1/4 teaspoon salt
1/8 teaspoon fresh-ground black pepper
1 teaspoon dried oregano
1 teaspoon dried basil
1 1/2 tablespoons olive oil
3 vine-ripened tomatoes, each cut into 6 slices
1/3 red onion, thinly sliced
6 (4 ounce) mild Italian sausage links
6 French rolls, halved lengthwise

Directions

Preheat an outdoor grill for medium heat.

Whisk together red wine vinegar, balsamic vinegar, salt, pepper, oregano, basil, and olive oil in a small bowl. Arrange the tomato and onion slices on a serving platter, and pour dressing overtop. Allow to marinate at room temperature while you cook the sausages.

Pierce the sausages with the tip of a sharp knife a few times, then place onto the grill. Cook until no longer pink in the center, turning them frequently so that they cook evenly and have lightly browned, about 15 minutes total. Serve on French rolls with marinated tomatoes and onions.

Italian Semolina Dumplings

Ingredients

5 tablespoons semolina flour
1/4 teaspoon garlic powder
1/4 teaspoon Italian seasoning
1 egg
1 tablespoon olive oil
1 pinch salt

Directions

Bring a large pot of lightly salted water to a boil over high heat.

Stir together the semolina flour, garlic powder, and Italian seasoning in a small bowl; set aside. Whisk together the egg, olive oil, and salt in a larger bowl until smooth. Slowly whisk in the semolina until a soft dough has formed.

Drop the dumpling dough by the teaspoonful into the boiling water. Boil until the dumplings float to the surface and have grown in size, about 4 minutes. Remove with a slotted spoon and serve immediately.

Layered Italian Casserole

Ingredients

1 (14.5 ounce) can CONTADINA®
Diced Tomatoes with Italian Herbs
6 ounces CONTADINA® Tomato
Paste with Roasted Garlic
2 tablespoons CONTADINA®
Italian Style Bread Crumbs
6 ounces rotini dried
12 ounces sweet Italian sausage,
casings removed, or ground beef
1 (14.5 ounce) can green beans,
cut and drained
1/2 teaspoon rosemary, dried and
crushed
15 ounces ricotta cheese
1 cup mozzarella cheese,
shredded
1 egg, beaten
1 tablespoon butter, melted

Directions

Cook pasta according to package directions; drain. Meanwhile, cook sausage in skillet until browned; drain off fat. Stir in tomato paste, undrained tomatoes, beans, rosemary and cooked pasta; heat through.

Spread half the mixture in 2-quart casserole. Combine ricotta, 1/2 cup mozzarella and egg; spoon over sausage mixture. Spread remaining sausage mixture on top.

Bake, covered, at 350 degrees F, 30 minutes. Combine bread crumbs and butter. Uncover and sprinkle with remaining mozzarella; top with bread crumbs. Bake 5 minutes more to melt cheese. Let stand 5 minutes.

Chicken Penne Italiano

Ingredients

8 ounces dry penne pasta
1 tablespoon cornstarch
1 (15 ounce) can chicken broth
2 tablespoons olive oil
1 tablespoon garlic, minced
4 skinless, boneless chicken breast halves - cut into cubes
1 onion, sliced
1/2 green bell pepper, seeded and thinly sliced
1/2 red bell pepper, seeded and thinly sliced
1 (16 ounce) can diced tomatoes
1 teaspoon dried oregano
1 teaspoon dried basil
1/4 cup medium-dry white wine
1/2 cup freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add the penne pasta and cook until al dente, 8 to 10 minutes. Drain, and reserve pasta.

Whisk the cornstarch and chicken broth together in a bowl until smooth. Set aside until needed.

Heat the olive oil in a skillet over medium heat. Add the garlic and chicken; stir and cook until the chicken is no longer pink and juices run clear, about 10 minutes. Stir in the onion, and green and red peppers; cook until tender, about 5 minutes. Stir in the tomatoes, and simmer for 10 minutes. Pour in the chicken broth mixture and wine, if desired, and season with oregano and basil. Stir in the cooked pasta, and simmer over medium heat until thoroughly heated through, about 5 minutes. Serve garnished with Parmesan cheese.

Venison Italian Soup

Ingredients

1 pound ground venison
1 onion, chopped
1 (14.5 ounce) can stewed tomatoes
2 (8 ounce) cans tomato sauce
3 cups water
1 tablespoon minced garlic
2 teaspoons dried basil
2 teaspoons dried oregano
1 teaspoon salt
1/2 teaspoon ground black pepper
1 (15 ounce) can pinto beans
1 (15 ounce) can green beans
1 carrot, chopped
1 zucchini, chopped
1/2 (16 ounce) package fusilli (spiral) pasta

Directions

Brown venison, onion, and garlic over medium heat until meat is no longer pink. Add tomatoes, tomato sauce, water, and spices. Bring to a boil, and then simmer for about 30 minutes.

Stir in beans, carrots, and zucchini. Simmer soup for 90 minutes.

Add pasta, and cook until tender. Top individual servings with grated cheese, and serve.

Mama D's Italian Bread

Ingredients

3 cups warm water (110 degrees F/45 degrees C)
1 teaspoon white sugar
1 tablespoon active dry yeast
1 tablespoon salt
7 cups all-purpose flour

Directions

Add the sugar and yeast to the warm water and let proof.

Stir in 4 cups of flour and beat until smooth. Cover and let rest for 15 minutes.

Beat in the salt and then add enough remaining flour to make a stiff dough. Knead until as soft and smooth as a bambino's behind. Turn in a greased bowl, cover, and let double in size. (I put it in the oven with the light on - perfect rising temperature.)

Once doubled, punch down and divide into three. Place back in the bowl, cover, and let rise.

Once doubled again, punch down and form into three fat "footballs." Grease heavy cookie sheets and sprinkle with corn meal. Place the bread on the sheets, cover with a towel, and let rise.

Once risen, mist with water and place in a preheated 450 degrees F (230 degrees C) oven. Mist loaves with water and turn occasionally while they bake. Bread is done when golden brown and sounds hollow when tapped on the bottom.

Baked Italian Chicken and Pasta

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Tomato Soup
1 1/3 cups water
1 teaspoon dried basil leaves,
crushed
2 cups uncooked corkscrew-
shaped pasta (rotini)
4 (4 ounce) skinless, boneless
chicken breast halves
1/2 cup shredded mozzarella
cheese

Directions

Stir the soup, water, basil and pasta in a 2-quart shallow baking dish. Top with the chicken. Sprinkle with the cheese and additional basil, if desired. Cover the baking dish.

Bake at 350 degrees F for 45 minutes or until the chicken is cooked through and the pasta is tender.

Rigatoni with Italian Chicken

Ingredients

6 skinless, boneless chicken breast halves
2 cups Italian salad dressing
1 (16 ounce) package uncooked rigatoni pasta
1 (28 ounce) can diced tomatoes with Italian herbs
1/4 cup butter
1/4 teaspoon crushed red pepper flakes
1 cup grated Parmesan cheese
1 tablespoon dried parsley

Directions

Place chicken breasts in a large resealable plastic bag, and pour in the Italian dressing. Seal bag, and marinate chicken 30 minutes in the refrigerator. Drain, discarding dressing, and dice.

Bring a large pot of lightly salted water to a boil. Add rigatoni and cook for 8 to 10 minutes or until al dente. Drain, transfer to a large bowl, and toss with diced tomatoes.

Melt butter in a skillet over medium heat. Place chicken in the skillet, and season with red pepper. Cook and stir 15 minutes, or until chicken juices run clear. Serve over the pasta. Top with Parmesan cheese, and garnish with parsley flakes.

Italian Holiday Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
8 eggs
1 1/2 cups cooked white rice
2 pounds ricotta cheese
2 cups white sugar
1/4 cup candied orange peel
1/4 cup candied lemon peel
1/4 teaspoon ground cinnamon
1 teaspoon vanilla extract
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat eggs until light and fluffy. Add rice, ricotta, sugar, orange rind, lemon rind, cinnamon, and vanilla extract. Mix until thoroughly combined.

Roll out half of pastry to fit 10 inch deep-dish pie pan. Place pastry in pan, and fill with ricotta mixture. Roll out remaining pastry and cut 12 1-inch wide strips. Lay strips in a lattice pattern on top of filling. Brush pastry with milk.

Bake in preheated oven for 1 hour, until toothpick inserted in filling comes out clean.

Italian Kale

Ingredients

1 bunch kale, stems removed and leaves coarsely chopped
1 clove garlic, minced
1 tablespoon olive oil
2 tablespoons balsamic vinegar
Salt and ground black pepper to taste

Directions

Cook the kale in a large, covered saucepan over medium-high heat until the leaves wilt. Once the volume of the kale is reduced by half, uncover and stir in the garlic, olive oil and vinegar. Cook while stirring for 2 more minutes. Add salt and pepper to taste.

Italian-Style Swiss Chard

Ingredients

1 bunch Swiss chard
1 cup water
1 tablespoon salt
2 tablespoons olive oil
4 cloves garlic, coarsely chopped
1/8 teaspoon crushed red pepper flakes
salt to taste

Directions

Wash the Swiss chard and cut into 1 inch strips. Separate the thick and tough stalk sections from the upper leafy strips.

Bring the water and 1 tablespoon of salt to a boil in a large saucepan.

Cook the stalk sections in the salted boiling water for 2 minutes. Stir in the leafy strips and cook until the leaves are wilted and the stalks are fork tender, about 6 minutes. Drain and set aside.

Heat the olive oil, garlic, and red pepper flakes in a large skillet over medium heat until aromatic, about 3 minutes. Add the drained Swiss chard, cook and stir for 2 minutes; season with salt to taste.

Italian Rice Balls

Ingredients

2 eggs
1/3 cup grated Parmesan cheese
1 tablespoon dried parsley
1/4 teaspoon freshly ground black pepper
1 teaspoon salt
1 quart water
1 teaspoon salt
1 cup uncooked white rice
1 1/2 cups dried bread crumbs
2 cups olive oil

Directions

In a medium bowl, whisk together eggs, cheese, parsley, pepper, and 1 teaspoon salt. Cover and refrigerate.

Pour water and 1 teaspoon salt into a large saucepan and bring to a boil. Stir in rice and reduce heat to low. Cook rice until water is almost absorbed, stirring frequently. Remove from heat and slowly pour in egg mixture, stirring rapidly to prevent egg from scrambling. Allow rice mixture to cool for 1 hour.

Pour bread crumbs into a pile on one end of a cutting board. Dampen hands and roll rice mixture into 1 inch balls, then coat each one with bread crumbs.

In a small, deep skillet, heat olive oil to 350 degrees F (175 degrees C). (Should have enough oil to completely cover rice balls.) Fry rice balls 6 at a time, turning as needed to ensure even browning. Drain on paper towels and serve warm.

Italian Turkey Pasta Skillet

Ingredients

1/2 (16 ounce) package whole-wheat spaghetti
olive oil
1 small red onion, thinly sliced
1 green bell pepper, chopped
1 pound cubed cooked turkey
1 (26 ounce) jar spaghetti sauce
1 cup shredded mozzarella cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Meanwhile, heat the olive oil in a large saucepan or Dutch oven over medium heat. Stir in the onion and green pepper. Cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the turkey and spaghetti sauce. Bring to a simmer over medium-high heat, then cover, and reduce heat to medium-low. Cook until the sauce is hot.

Once the spaghetti has been cooked and drained, stir it into the hot sauce along with the mozzarella cheese. Stir until the cheese melts, then serve.

Old-Fashioned Italian Zucchini Fritters

Ingredients

6 eggs
3 zucchinis, shredded
1 zucchini, diced
1 teaspoon salt
1/2 teaspoon ground black pepper
3 tablespoons grated Parmesan cheese
1/4 cup chopped fresh basil
1 1/2 cups all-purpose flour
2 cups vegetable oil for frying

Directions

Beat the eggs in a mixing bowl with a wire whisk until smooth. Stir in the shredded and diced zucchini, then season with salt, pepper, Parmesan cheese, and basil. Add the flour a little at a time, stirring between additions until no dry lumps remain.

Heat the oil in a large skillet to 375 degrees F (190 degrees C).

Drop the batter into the hot oil by the spoonful a few at a time making sure not to overcrowd the oil. Cook until the fritters are golden brown on each side, about 4 minutes. Drain on a paper towel-lined plate before serving.

Sweet Italian Green Beans

Ingredients

4 slices bacon
3 green onions, chopped
2 cloves garlic, chopped
2 (15 ounce) cans green beans, drained
1 (14.5 ounce) can Italian-style diced tomatoes
1 pinch dried basil
1 pinch dried oregano
1/4 cup brown sugar

Directions

Cook bacon in a skillet over medium heat until crisp. Remove from the pan to drain on paper towels. Reserve the grease in the skillet and add the onions; cook and stir over medium heat until softened. Add garlic and cook for about 30 seconds more. Remove from the heat.

In a saucepan, combine the green beans, tomatoes, basil, oregano and brown sugar. Crumble in the bacon and add the onion and garlic from the skillet. Warm over medium heat until heated through, 5 to 10 minutes.

Italian Style Chili

Ingredients

1 pound lean ground beef
3/4 cup chopped onion
1 (26 ounce) jar three cheese spaghetti sauce
1 1/2 cups water
2 teaspoons sugar
1 (14.5 ounce) can diced tomatoes
1 (4 ounce) can sliced mushrooms
2 ounces sliced pepperoni
1 tablespoon beef bouillon
1 tablespoon chili powder
1 (14.5 ounce) can kidney beans, drained and rinsed
1 cup shredded Cheddar cheese

Directions

Crumble ground beef into a large stock pot over medium-high heat. Add onions, and cook, stirring, until beef is evenly browned. Drain grease, if necessary.

Pour in the spaghetti sauce, water, sugar, tomatoes, mushrooms, pepperoni, bouillon, chili powder and kidney beans. Bring to a boil. Reduce heat, and simmer uncovered for 30 minutes, stirring occasionally, to blend flavors.

New York Italian Pizza Dough

Ingredients

2 1/2 cups warm water (110 degrees F/45 degrees C)
2 teaspoons salt
4 1/2 cups bread flour
2 teaspoons active dry yeast
1/4 cup bread flour, or more if needed
1 tablespoon olive oil

Directions

Pour the warm water into the pan of a bread machine, sprinkle in the salt, and add the flour to the pan so the flour sits on top of the water. Make a hole in the top of the flour, and spoon the yeast into the hole. Let the mixture sit for 20 minutes to moisten the flour. Set the bread machine to the knead setting, and knead the dough for about 10 minutes. Turn the dough out onto a floured surface, and knead in 1/4 cup more flour or as needed, adding the flour about 2 tablespoons at a time, to make a wet, sticky, but elastic dough. The dough should be "as soft as a baby's bottom." Form the dough into a round shape.

Wipe the inside of a large bowl with olive oil, and place the round ball of dough into the bowl. Turn the dough over a couple of times so the dough picks up a thin coating of oil. Cover with a cloth, and refrigerate the dough for 10 hours or overnight.

The next day, allow the dough to come to room temperature before rolling out on a floured surface and adding toppings as desired. Roll the dough out thin with a thicker edge before adding toppings.

Place a pizza stone into oven, dust it with a little flour, and preheat oven to 500 degrees F (260 degrees C). Bake the pizza on the stone in the preheated oven until the bottom of the crust is browned, 6 to 8 minutes.

Slow Cooker Italian Turkey

Ingredients

4 beef bouillon cubes
1 quart water, or as needed
1 skinless, boneless turkey breast half
1/4 cup white vinegar
1 medium onion, chopped
1 green bell pepper, seeded and cut into strips
2 cloves garlic, minced
1 teaspoon dried oregano
1 tablespoon Worcestershire sauce
1 (.75 ounce) packet brown gravy mix
1/2 cup water

Directions

Dissolve the beef bouillon cubes in 1 quart water, and pour into a slow cooker. Place turkey in slow cooker, adding more water to cover if needed.

Cover, and cook 8 to 10 hours on Low. Two hours before end of cook time, mix the vinegar, onion, green bell pepper, garlic, oregano, and Worcestershire sauce into slow cooker.

Blend the brown gravy mix and water in a small bowl, and stir into the slow cooker, continue cooking 20 minutes.

Spicy Italian Sausage and Black Bean Soup

Ingredients

1 teaspoon vegetable oil
1 pound hot Italian sausage

5 cloves garlic, minced
1 large onion, diced
2 carrots, diced
1 russet potato, cubed
5 stalks celery, diced
1 (6 ounce) can tomato paste
1 cup red wine
1 (32 fluid ounce) container beef broth
1 (15 ounce) can black beans, rinsed and drained
1 (28 ounce) can diced tomatoes

1 cup uncooked rotini pasta
1 cup baby spinach leaves
1 1/2 teaspoons dried oregano
1 bunch fresh basil, chopped
salt and black pepper to taste

Directions

Heat the vegetable oil in a large pot over medium heat. Cook the Italian sausages in the hot oil, turning occasionally, until browned on the outside and no longer pink in the center, 10 to 15 minutes. Set aside to cool; remove all but 1 tablespoon of grease from the pot.

Stir the garlic, onion, carrot, potato, and celery into the hot fat. Cook until the vegetables are tender and the onion has turned translucent, about 7 minutes. Stir in the tomato paste until no lumps remain; pour in the red wine. Bring to a boil over high heat and cook until the liquid has reduced by half, stirring frequently to dissolve the brown bits from the bottom of the pan. Add the beef broth, black beans, and diced tomatoes. Reduce heat to medium-low, cover, and simmer 1 hour.

Cut the cooled sausage into 1/2-inch thick slices. Stir the sausage into the soup along with the rotini pasta, spinach, and dried oregano. Simmer until the pasta is tender, 7 to 10 minutes. Stir in the chopped basil and season to taste with salt and pepper before serving.

Italian Beer Marinade for Chicken

Ingredients

3 pounds skinless, boneless
chicken breast halves
1 cup Italian-style salad dressing
1 (12 fluid ounce) can beer

Directions

Place chicken in a nonporous glass dish or bowl. Pour dressing over chicken and turn to coat. Cover dish and refrigerate to marinate for 3 hours.

Preheat oven to Grill/Broil. Remove chicken from marinade and grill for about 4 minutes each side to brown.

Place chicken in a deep dish and pour beer over the top. Cover and refrigerate overnight (8 hours).

Use preferred method to cook chicken on low heat.

Porchetta Italiana

Ingredients

6 pounds boned pork shoulder
with skin intact, butterflied
1/4 cup olive oil
2 tablespoons salt
2 tablespoons ground black
pepper
6 cloves garlic, minced
2 tablespoons chopped fresh
rosemary
1/4 cup chopped fresh dill weed
1/4 cup red wine
3 tablespoons browning sauce

Directions

Oil the shoulder roast inside and out and rub the salt and pepper into the flesh. Rub the garlic, rosemary and dillweed into the flesh. Put shoulder into a leakproof and container and pour the wine in and around the shoulder. Cover tightly and place in the refrigerator to marinate for 3 days.

Remove the meat from the refrigerator and tie it at about 1 inch intervals to form an even roll. Bring the meat to room temperature for about 45 minutes. Preheat the oven to 325 degrees F (165 degrees C).

Paint the roast with browning sauce and bake the roast until it has internal temperature of 150 degrees F (65 degrees C). Estimate 30 minutes cooking time per pound. Remove from oven, tent with foil and let stand for 15 minutes before carving. The internal temperature should be 160 degrees F (70 degrees C) at this time. Serve.

Italian Cheesecake

Ingredients

1 1/2 pounds ricotta cheese
2 cups confectioners' sugar
3 eggs
1 1/2 teaspoons vanilla extract
1/2 teaspoon almond extract
1/2 teaspoon rum flavored extract
1 tablespoon grated lemon zest
1/4 cup fresh lemon juice
1 tablespoon grated orange zest

Directions

Preheat oven to 400 degrees F (205 degrees C). Grease and flour one 9 inch round springform or regular pan.

Combine the ricotta, confectioners' sugar and eggs. Blend well. Stir in vanilla, almond extract, rum extract, lemon juice, lemon zest and orange zest. Beat by hand until smooth and creamy. Pour batter into the prepared pan.

Bake at 400 degrees F (205 degrees C) for 40 minutes, until golden. Place on a rack and cool.

Italian Style Pot Roast

Ingredients

3 1/2 pounds boneless chuck roast
2 tablespoons vegetable oil
1 (14.5 ounce) can stewed tomatoes
1 1/2 cups pizza sauce
1/2 cup grated Parmesan cheese
4 teaspoons Worcestershire sauce
2 cloves garlic, minced
2 teaspoons salt
2 teaspoons dried oregano
1/2 teaspoon ground black pepper
1/2 pound fresh mushrooms, sliced
3 tablespoons cornstarch
3 tablespoons water
1 (12 ounce) package egg noodles

Directions

Heat a Dutch oven over medium-high heat, and brown meat on all sides in hot oil.

In large bowl combine tomatoes, pizza sauce, cheese, Worcestershire sauce, garlic, salt, oregano, and pepper. Pour over meat. Cover and simmer over medium heat for 2 hours, turning meat each half hour.

Remove meat from pan, and cool slightly. Skim fat from pan juices. Measure juices, and add enough water to make 6 cups liquid. Return liquid to Dutch oven. Blend cornstarch and 3 tablespoons cold water; stir into pan juices. Cook and stir till thickened and bubbly.

Slice meat thinly against the grain. Return meat to pot, and add mushrooms. Simmer for 30 minutes longer.

Cook pasta in a large pot of boiling water until done. Drain. To serve, place meat slices over hot noodles, and pour some sauce over. Pass remaining sauce.

Hot Italian Sausage

Ingredients

20 pounds ground pork
1/8 cup salt
1/4 cup garlic salt
1 tablespoon ground black pepper
1/2 cup ground paprika
1 cup vegetable oil
1 tablespoon anise seed
1 tablespoon fennel seed
1/8 cup red pepper flakes

Directions

Place the ground pork into a large bowl. Season with salt, garlic salt, black pepper and paprika. In a blender or food processor, blend together the oil, anise seed, fennel seed and red pepper flakes. Mix everything into the ground pork until well blended. Refrigerate for 24 hours to let flavors blend. Bag and freeze in portions that suit your needs.

Italian Cream Soda

Ingredients

8 fluid ounces carbonated water
3/4 fluid ounce passion fruit
flavored syrup
3/4 fluid ounce watermelon
flavored syrup
1 fluid ounce half-and-half cream

Directions

Fill a tall glass half full with ice. Fill to 2/3 with carbonated water. Pour in watermelon and passion fruit flavored syrups, then float the half-and-half cream on top. Stir when ready to drink.

Super Duper Italian Nachos

Ingredients

1 (10 ounce) bag bag tortilla chips
1 pound shredded Monterey Jack cheese
3/4 cup Alfredo Sauce
1 small red onion, diced
1/3 cup sun-dried tomatoes, chopped
1/3 cup chopped pepperoncini
1/4 cup pitted Kalamata olives, chopped

Directions

Arrange the tortilla chips on a large, microwave-safe platter. Scatter the cheese over the chips; drizzle with alfredo sauce.

Heat in microwave until the cheese has melted, 2 to 3 minutes.

Top nachos with onion, tomato, pepperoncini, and olives to serve.

Italian Popcorn

Ingredients

5 cups popped popcorn
4 1/2 teaspoons butter, melted
3/4 teaspoon Italian seasoning
1/4 teaspoon garlic salt
2 tablespoons grated Romano
cheese

Directions

Place the popcorn in a bowl. Combine the butter, Italian seasoning and garlic salt; pour over popcorn and toss to coat. Sprinkle with cheese; toss to coat.

Fettuccine Italiana

Ingredients

8 ounces uncooked fettuccine
1 (14 ounce) package fat-free
smoked turkey sausage, sliced
2 cups cut fresh asparagus (1 inch
pieces)
1 cup sliced fresh mushrooms
1/4 cup chopped onion
1 garlic clove, minced
1/2 teaspoon dried thyme
1 tablespoon olive or canola oil
1 tablespoon cornstarch
1 cup reduced sodium chicken
broth
1/4 cup shredded Parmesan or
Romano cheese

Directions

Cook fettuccine according to package directions. Meanwhile, in a large saucepan, saute sausage, asparagus, mushrooms, onion, garlic and thyme in oil until vegetables are tender. Combine cornstarch and broth until smooth; stir into sausage mixture. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Drain pasta. Add to sausage mixture; toss to coat. Sprinkle with Parmesan cheese.

Italian Amaretto Margaritas On the Rocks

Ingredients

2 tablespoons confectioners' sugar
4 cups crushed ice
2 cups sweet and sour mix
5 fluid ounces tequila
5 fluid ounces amaretto (almond-flavored liqueur)
2 fluid ounces orange liqueur
4 orange slices for garnish
4 lime slices for garnish

Directions

Slightly moisten rims of 4 12-ounce glasses and dip in confectioners' sugar to rim the glasses; fill each with crushed ice.

Combine the sweet and sour mix, tequila, amaretto, and orange liqueur in a pitcher; stir. Pour mixture into the prepared glasses. Garnish each drink with orange and lime slices.

Sweet Italian Chicken Sausage and Tortellini Soup

Ingredients

1 (16 ounce) package al fresco® All Natural Sweet Italian Chicken Sausage
1 1/2 tablespoons extra virgin olive oil
5 cloves garlic
1/2 cup white wine
3 (14 ounce) cans low fat, low sodium chicken broth
18 ounces refrigerated cheese tortellini
1 1/4 cups fresh red tomatoes, chopped
6 ounces baby spinach leaves
1 tablespoon unsalted butter

Directions

Heat Dutch oven with 1/2 tsp of oil to coat and saute chicken sausage until browned and internal heat is 165 degrees. Remove from pan and slice into small pieces and set aside.

Meanwhile, finely mince the garlic cloves.

Heat remaining oil in pan, add garlic and saute for 30 seconds, stir in wine and broth and bring to a boil. Cook for about 2 minutes then add tortellini. Cook for another 5 minutes and then stir in spinach and tomato. Cook until the spinach wilts, 2 minutes.

Return sauteed sausage pieces to the soup, cook for an additional 5 minutes add the butter and serve when butter is melted.

Italian Bread Baked on a Pizza Stone

Ingredients

3 cups unbleached flour
1 tablespoon light brown sugar
1 1/3 cups warm water (110 degrees F/45 degrees C)
1 1/2 teaspoons salt
1 1/2 tablespoons olive oil
1 (.25 ounce) package active dry yeast
1 egg
1 tablespoon water
2 tablespoons cornmeal

Directions

Place flour, brown sugar, warm water, salt, olive oil and yeast in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.

Place pizza stone in oven and preheat to 375 degrees F (190 degrees C). Oven must be preheated at least 30 minutes before baking.

Deflate the dough and turn it out onto a lightly floured surface. Form dough into two loaves. Place the loaves seam side down on a cutting board generously sprinkled with cornmeal. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes.

In a small bowl, beat together egg and 1 tablespoon water. Brush the risen loaves with egg mixture. Make a single long, quick cut down the center of the loaves with a sharp knife. Gently shake the cutting board to make sure that the loaves are not sticking. If they stick, use a spatula or pastry knife to loosen. Slide the loaves onto the pizza stone with one quick but careful motion.

Bake in preheated oven for 30 to 35 minutes, or until loaves sound hollow when tapped on the bottom.

Savory Italian Sausage Sauce

Ingredients

2 tablespoons olive oil
4 cloves garlic, minced
1 pound Italian sausage
4 green onions, chopped
1 (8 ounce) package fresh mushrooms, sliced
1 tablespoon dried basil
1 tablespoon dried oregano
1 (15 ounce) can tomato sauce
1 (14.5 ounce) can stewed tomatoes
1 (6 ounce) can tomato paste
1/2 cup water
1/2 cup red wine
1 teaspoon red pepper flakes
2 tablespoons white sugar
salt and pepper to taste

Directions

Heat olive oil in a large skillet over medium-high heat. Sauté garlic until it browns. Place sausage in skillet with garlic. Cook until evenly brown, crumbling it as it cooks.

Stir in mushrooms, basil and oregano; cook 5 minutes. Stir in tomato sauce, stewed tomatoes and tomato paste. Then add water, red wine, red pepper flakes and sugar. Season with salt and pepper to taste. Reduce heat to low and simmer for at least 1 hour.

Fish Fillets Italiano

Ingredients

2 tablespoons olive oil
1 onion, thinly sliced
2 cloves garlic, minced
1 (14.5 ounce) can diced tomatoes
1/2 cup black olives, pitted and sliced
1 tablespoon chopped fresh parsley
1/2 cup dry white wine
1 pound cod fillets

Directions

In a large frying pan, heat oil over medium heat. Saute onions and garlic in olive oil until softened.

Stir in tomatoes, olives, parsley, and wine. Simmer for 5 minutes.

Place fillets in sauce. Simmer for about 5 more minutes, or until fish turns white.

Italian Escarole Pizza

Ingredients

1 (12 inch) individual ready made pizza crusts
1 tablespoon olive oil
1 cup pizza sauce
1 clove garlic, minced
5 leaves escarole, rinsed and dried
2 cups shredded mozzarella cheese
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Lightly brush pizza crust with olive oil. Spread with a thin layer of pizza sauce, and sprinkle with minced garlic. Remove thick stems from escarole, and arrange leaves over pizza. Cover with shredded mozzarella.

Bake in preheated oven for 30 to 35 minutes, or until cheese is bubbly.

Italian Spaghetti with Ham

Ingredients

8 ounces spaghetti
2 cups sliced ham, diced
1 clove garlic, minced
1 tablespoon butter
1/2 cup grated Parmesan cheese
3 eggs, lightly beaten
1/4 cup sliced black olives
1/4 cup chopped parsley
salt to taste
1/4 cup butter

Directions

Cook spaghetti according to package directions.

While spaghetti is cooking, heat the 1 tablespoon butter or margarine in a large skillet. Saute ham and garlic.

Drain spaghetti well, and combine with sauteed ham and garlic in the skillet. Over very low heat, slowly stir in the cheese, eggs, olives, and half of the parsley. Remove from heat. Add salt and butter to taste, and sprinkle with remaining parsley. Serve.

Italian Salad Dressing

Ingredients

1/3 cup sugar
1 envelope Italian salad dressing mix
3 garlic cloves, minced
3/4 cup cider vinegar
3/4 cup water
3/4 cup vegetable oil

Directions

In a small bowl, combine the sugar, salad dressing mix, garlic, vinegar and water; gradually whisk in oil. Store in the refrigerator. Stir before serving.

Italian Herb Bread II

Ingredients

2/3 cup warm water (110 degrees F/45 degrees C)
1 3/4 cups bread flour
2 teaspoons dry milk powder
2 teaspoons white sugar
1 teaspoon salt
1 tablespoon grated Parmesan cheese
1 1/2 teaspoons Italian seasoning
1 1/2 tablespoons margarine
1 1/4 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer.

Select the Medium Crust and Basic/White Bread settings, and press Start.

Italian Butter

Ingredients

- 1 tablespoon crushed red pepper flakes
- 1 tablespoon ground black pepper
- 1 tablespoon dried oregano
- 1 tablespoon dried rosemary
- 1 tablespoon dried basil
- 1 tablespoon dried parsley
- 1 tablespoon garlic powder
- 1 tablespoon minced garlic
- 1 teaspoon salt
- 1/4 cup extra virgin olive oil

Directions

Using a spice or coffee grinder, grind together red and black peppers, dried herbs, garlic powder, minced garlic, and salt.

Sprinkle 2 teaspoons of herb mixture onto a small plate. Pour a thin layer of olive oil on top, and serve. Store remaining mixture in an air-tight container.

Italian Sausage and Tortellini Soup

Ingredients

1 (19 ounce) package Bob Evans® Italian Sausage, cut into bite-sized pieces
8 ounces dried cheese tortellini
3 (14 ounce) cans reduced sodium chicken broth
1 (10 ounce) package frozen green beans

Directions

In large saucepan over medium heat, brown sausage. Add tortellini, chicken broth and green beans. Bring to a boil. Reduce heat to low, and simmer 10 to 12 minutes or until pasta is tender and sausage is cooked through.

Cheesy Italian Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 1/4 cups warm water (110 degrees to 115 degrees F)
2 tablespoons sugar
1/2 teaspoon salt
1 teaspoon garlic salt
1/2 cup grated Romano cheese
3 cups all-purpose flour
Cornmeal

Directions

In a large mixing bowl, dissolve yeast in water. Add the sugar, salt, garlic salt, cheese and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Shape each half into a 14-in. loaf. Place on a greased baking sheet that has been sprinkled with cornmeal. Cover and let rise until doubled, about 45 minutes.

Brush loaves with water. Make three diagonal slashes about 1/2 in. deep with a very sharp knife in each loaf.

Fill a 13-in. x 9-in. x 2-in. baking pan with 1 in. of hot water and place on the bottom oven rack. Preheat to 400 degrees F. Bake loaves for 20-25 minutes. Remove to wire racks.

Italian Salad Croutons

Ingredients

1/4 cup butter or margarine,
melted
1 1/2 teaspoons Italian seasoning
1/2 teaspoon garlic powder
5 slices white bread, cut into 1/2-
inch cubes

Directions

In a large bowl, combine the butter, Italian seasoning and garlic powder. Add bread cubes and toss to coat. Arrange in a single layer on an ungreased baking sheet. Bake at 325 degrees F for 15-20 minutes or until lightly browned, stirring occasionally.

Italian Veggie Rolls

Ingredients

- 1 cup chopped mushrooms
- 1 onion, chopped
- 1 cup sliced carrots
- 1 cup green peas
- 1 cup chopped broccoli
- 1 clove garlic, minced
- 1/4 cup dry red wine
- 2 cups shredded mozzarella cheese
- 1 egg
- 2 tablespoons olive oil
- 1/4 cup grated Parmesan cheese
- 1 (16 ounce) package lasagna noodles
- 1 (26 ounce) jar spaghetti sauce

Directions

Cook noodles in a large pot of boiling water until al dente. Rinse, drain, set aside.

Heat oil in a medium saute pan. Add mushrooms, onions, carrots, peas, and broccoli; saute over medium heat until tender. Add wine and garlic; cook five minutes, or until wine has just about evaporated. Remove from heat, and cool for ten minutes.

In a medium bowl combine sauteed vegetable mixture, mozzarella cheese, 2 tablespoons Parmesan cheese, and egg. Mix well.

Pour half of the sauce into the bottom of a 13x9x2inch baking pan. Spread 1/3 cup vegetable mixture over each lasagna noodle then carefully roll up the noodle. Place seam side down in dish. When finished placing all the noodles in the pan, pour remaining pasta sauce evenly over noodles. Cover with aluminum foil.

Bake at 375 degrees F (190 degrees C) for 35 to 40 minutes. Uncover, and sprinkle remaining Parmesan cheese over noodles. Bake, uncovered, 5 more minutes. Garnish and serve immediately.

Italian Rubbed Pork Chops

Ingredients

3 tablespoons minced fresh parsley
1 teaspoon dried oregano
1/2 teaspoon fennel seed, crushed
1/4 teaspoon garlic powder
1/2 teaspoon pepper
4 (4 ounce) boneless pork loin chops, 1/2 inch thick

Directions

In a bowl, combine the first five ingredients; rub over pork chops. Place in a 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray. Bake uncovered, at 350 degrees F for 38-42 minutes or until juices run clear.

Salad with Hot Italian Dressing

Ingredients

2 cups torn leaf lettuce
4 green onions, sliced
2 radishes, sliced
1 medium tomato, cut into wedges
3 bacon strips, diced
1 teaspoon all-purpose flour
1/4 cup vinegar
2 tablespoons water
2 tablespoons sugar
3/4 teaspoon dry Italian salad dressing mix

Directions

Arrange the lettuce, onions, radishes and tomato in salad bowls or plates; set aside. In a small skillet, cook bacon until crisp. Remove bacon to paper towels to drain; reserve 1 tablespoon drippings. Add flour to drippings; stir until smooth. Cook over low heat for 3 minutes. Combine vinegar, water, sugar and salad dressing mix; add to skillet. Bring to a boil over medium heat; cook and stir for 2 minutes. Pour over salads. Top with bacon. Serve immediately. Refrigerate leftover dressing for up to 2 weeks.

Italian Rice Pie I

Ingredients

9 eggs
1 1/2 cups white sugar
2 pounds ricotta cheese
1 teaspoon vanilla extract
2 cups heavy whipping cream
1 cup cooked white rice
1 (15 ounce) can crushed
pineapple, drained

Directions

Beat eggs in very large bowl. Add sugar, mixing well. Stir in cheese and vanilla until smooth and creamy. Add heavy cream and stir. Fold in cooked rice and crushed pineapple.

Pour into a 9 x 13 inch buttered pan.

Bake at 325 degrees F (165 degrees C) for one hour. Check by inserting clean knife into center. If the pie is done, knife will come out clean. Top should be golden brown. Refrigerate until thoroughly cooled.

Italian Green Beans

Ingredients

1/4 cup butter
1/4 cup Italian dressing
1 pound fresh green beans, rinsed
and trimmed

Directions

Melt butter in a large skillet over medium heat. Stir in Italian dressing and green beans. Cover and cook for 25 minutes, stirring often.

Uncover and cook until beans reach desired tenderness.

Italian Spaghetti Sauce with Meatballs

Ingredients

MEATBALLS

1 pound lean ground beef
1 cup fresh bread crumbs
1 tablespoon dried parsley
1 tablespoon grated Parmesan cheese
1/4 teaspoon ground black pepper
1/8 teaspoon garlic powder
1 egg, beaten

SAUCE

3/4 cup chopped onion
5 cloves garlic, minced
1/4 cup olive oil
2 (28 ounce) cans whole peeled tomatoes
2 teaspoons salt
1 teaspoon white sugar
1 bay leaf
1 (6 ounce) can tomato paste
3/4 teaspoon dried basil
1/2 teaspoon ground black pepper

Directions

In a large bowl, combine ground beef, bread crumbs, parsley, Parmesan, 1/4 teaspoon black pepper, garlic powder and beaten egg. Mix well and form into 12 balls. Store, covered, in refrigerator until needed.

In a large saucepan over medium heat, saute onion and garlic in olive oil until onion is translucent. Stir in tomatoes, salt, sugar and bay leaf. Cover, reduce heat to low, and simmer 90 minutes. Stir in tomato paste, basil, 1/2 teaspoon pepper and meatballs and simmer 30 minutes more. Serve.

Italian Anisette Cookies

Ingredients

4 cups all-purpose flour
1 cup white sugar
1/2 cup milk
2 eggs
1 tablespoon baking powder
3/4 cup vegetable oil
1 tablespoon anise extract
1 teaspoon anise extract
1 cup confectioners' sugar
2 tablespoons hot water

Directions

Preheat oven to 375 degrees F (190 degrees C).

In large bowl, mix flour, baking powder and white sugar. Make a well in the center and add oil, milk, 1 tablespoon anise extract, and eggs. Mix together until dough is sticky.

Oil fingers and pinch off dough in 1 inch pieces. Roll into a ball and place on a lightly greased cookie sheet, 1 inch apart, flatten top slightly. Bake for 8 minutes. Dip cookies in icing while warm.

To Make Icing: Blend in 1 teaspoon anise extract and enough hot water to 1 cup confectioner's sugar to form a smooth icing.

Slow Cooker Italian Beef

Ingredients

1 pound thinly sliced roast beef
1 (.7 ounce) package dry Italian-style salad dressing mix
1 (16 ounce) jar pepperoncini, sliced
1 (10.5 ounce) can beef broth

Directions

Combine roast beef, dry dressing mix, pepperoncini and beef broth in a slow cooker. Cook over medium-high heat until hot, about 1 hour

Italian Almond Macaroons

Ingredients

16 ounces almond paste
6 egg whites
1 cup white sugar
1 cup confectioners' sugar
1/2 cup sifted all-purpose flour
1/4 teaspoon salt
2 teaspoons lemon extract
3 drops red food coloring
1/2 cup slivered almonds

Directions

Preheat the oven to 300 degrees F (150 degrees C). Line cookie sheets with parchment paper.

In a medium bowl, stir together the almond paste, egg whites and lemon extract until smooth. Sift together the white sugar and confectioners' sugar, then combine sugars with the flour and salt. Stir the dry ingredients into the egg mixture along with the food coloring of your choice. Drop by teaspoonfuls, two inches apart, onto the prepared cookie sheets. Sprinkle some nuts on top of each cookie.

Bake for 25 to 30 minutes in the preheated oven, until cookies are golden around the edges. Cool for a few minutes on baking sheets before removing to wire racks to cool completely. Store or freeze in an airtight container.

Best Italian Sausage Soup

Ingredients

1 1/2 pounds sweet Italian sausage
2 cloves garlic, minced
2 small onions, chopped
2 (16 ounce) cans whole peeled tomatoes
1 1/4 cups dry red wine
5 cups beef broth
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
2 zucchini, sliced
1 green bell pepper, chopped
3 tablespoons chopped fresh parsley
1 (16 ounce) package spinach
fettuccine pasta
salt and pepper to taste

Directions

In a large pot, cook sausage over medium heat until brown. Remove with a slotted spoon, and drain on paper towels. Drain fat from pan, reserving 3 tablespoons.

Cook garlic and onion in reserved fat for 2 to 3 minutes. Stir in tomatoes, wine, broth, basil, and oregano. Transfer to a slow cooker, and stir in sausage, zucchini, bell pepper, and parsley.

Cover, and cook on Low for 4 to 6 hours.

Bring a pot of lightly salted water to a boil. Cook pasta in boiling water until al dente, about 7 minutes. Drain water, and add pasta to the slow cooker. Simmer for a few minutes, and season with salt and pepper before serving.

Italian Beef Sandwiches

Ingredients

4 pounds boneless rump roast
6 cloves garlic, slivered
1 cup water
1 tablespoon salt
1 tablespoon coarsely ground black pepper
1 tablespoon crushed red pepper
1 tablespoon dried oregano

Directions

Preheat oven to 250 degrees F (120 degrees C). Make slits in roast with a sharp knife, and insert garlic slivers. Place roast in a pan not much larger than the roast. Pour water into pan, and season roast with salt, black pepper, red pepper, and oregano.

Cover, and bake in preheated oven for 2 hours, basting occasionally. Remove from oven, and let cool in roasting pan. Meat should be very rare. Wrap tightly and refrigerate overnight.

The next day, Remove roast from pan, and slice as thinly as possible. Add a little water to roasting pan, and heat on stovetop, but do not boil. Stir to blend seasonings. When au jus is hot, add sliced beef just long enough to heat through. Serve on crusty Italian bread with au jus available for dipping.

A-Plus Italian Olive Oil Balsamic Bread Dip

Ingredients

3 large cloves garlic, minced
2 tablespoons balsamic vinegar
5 tablespoons extra-virgin olive oil
1/2 teaspoon crushed red pepper flakes
1 teaspoon fresh rosemary, chopped
1 pinch salt and black pepper

Directions

Place the garlic, balsamic vinegar, olive oil, red pepper flakes, rosemary, and salt and pepper into a shallow bowl in that order. To serve, spoon small amount onto bread.

Lisa's Italian Nachos

Ingredients

2 pounds bulk Italian sausage
1 pound pepperoni, sliced
1 teaspoon crushed red pepper flakes
1 (28 ounce) jar spaghetti sauce
1 (8 ounce) jar salsa
1 (18 ounce) package tortilla chips
4 cups crumbled feta cheese
1 onion, chopped
1 cup sliced jalapeno peppers
2 cups black olives, drained and sliced
1 1/2 cups sour cream

Directions

Heat a large skillet over medium-high heat, and add the Italian sausage, sliced pepperoni and crushed red pepper flakes. Cook and stir until the sausage is well browned and cooked through, about 8 minutes. Drain fat from skillet. Stir in the spaghetti sauce and salsa. Cook until meat and sauce are hot, about 5 minutes.

Spread the tortilla chips on a very large platter. Spoon the hot meat sauce evenly over the chips and top with the feta cheese, chopped onions, jalapenos, black olives, and sour cream.

Italian Chicken Sausage Stuffed Portabellas

Ingredients

8 portabella mushroom caps (3 to 4-inch diameter), cleaned with stems removed
1 teaspoon olive oil
1 (16 ounce) package al fresco® All Natural Sweet Italian Chicken Sausage
1 (8 ounce) container cream cheese spread with onion and chives, softened
2 tablespoons olive oil
3 tablespoons grated Parmesan cheese
Fresh chives, minced for garnish (optional)

Directions

Preheat oven to 375 degrees F.

Over medium-high heat, in a heavy, medium nonstick skillet, heat 1 tsp oil. Add chopped sausage and saute until sausage is heated through, 2 to 3 minutes. Remove from heat and stir in cream cheese and 1/4 tsp pepper; mix well.

Brush both sides of mushrooms lightly with remaining olive oil. Place mushroom caps, cavity side up, on baking sheet sprayed with non-stick cooking spray. Fill each cavity with sausage mixture. Lightly sprinkle each with Parmesan.

Bake mushrooms in preheated oven for 7 to 8 minutes or until hot throughout. Sprinkle each with minced chives for garnish.

Mushrooms and Spinach Italian Style

Ingredients

4 tablespoons olive oil
1 small onion, chopped
2 cloves garlic, chopped
14 ounces fresh mushrooms,
sliced
10 ounces clean fresh spinach,
roughly chopped
2 tablespoons balsamic vinegar
1/2 cup white wine
salt and freshly ground black
pepper to taste
chopped fresh parsley, for garnish

Directions

Heat the olive oil in a large skillet over medium-high heat. Saute onion and garlic in the oil until they start to become tender. Add the mushrooms, and fry until they begin to shrink, about 3 to 4 minutes. Toss in the spinach, and fry, stirring constantly for a few minutes, or until spinach is wilted.

Add the vinegar, stirring constantly until it is absorbed, then stir in the white wine. Reduce heat to low, and simmer until the wine has almost completely absorbed. Season with salt and pepper to taste, and sprinkle with fresh parsley. Serve hot.

Italian Bowknot Cookies

Ingredients

1 1/2 cups all-purpose flour
1 1/4 teaspoons baking powder
1/4 teaspoon salt
1 tablespoon white sugar
3 tablespoons butter
2 eggs
1 cup vegetable oil for frying
1 cup confectioners' sugar
1 cup honey

Directions

Mix the flour, baking powder, salt, and white sugar together. Cut in the butter until well blended. Stir in the eggs and mix thoroughly.

Knead dough on a floured surface until dough is elastic. Let dough rest for 1 hour.

Divide into 4 parts. Roll each to 8x10 inch rectangle. Cut into strips about 8 inches long and 3/4 inch wide. Tie each strip into loose knot.

Fry cookies in hot oil 3-4 at a time, until golden brown. Drain well and sprinkle with confectioners' sugar and honey, if desired. Serve hot or cold. Keep in airtight container.

Italian Pizzelles

Ingredients

1/2 cup ground walnuts
2 1/4 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 tablespoon baking powder
3 eggs
1 cup white sugar
1/3 cup butter, melted
2 teaspoons vanilla extract

Directions

In a medium bowl, stir together the ground nuts, flour, cocoa and baking powder; set aside. In a separate bowl, beat eggs on the high speed of an electric mixer, gradually add the sugar and mix until thick and yellow. Stir in the melted butter and vanilla. Gradually stir in the flour mixture, just mixing enough to combine.

Heat up the pizzelle iron until a drop of water dances on the surface, then slightly reduce heat. Drop 1 rounded tablespoon of batter for each cookie. Close the lid and bake for about 2 minutes, depending on your iron. Turn cookie out and trim before cooling on racks.

Italian Chicken Skillet

Ingredients

1 tablespoon olive oil
4 skinless, boneless chicken breast halves, cubed
2 cloves garlic, chopped, or to taste
1/2 cup red cooking wine
1 (28 ounce) can Italian-style diced tomatoes
8 ounces small seashell pasta
5 ounces fresh spinach, chopped
1 cup shredded mozzarella cheese

Directions

Heat the olive oil in a large skillet with a lid over medium heat, and cook and stir the chicken and garlic until the chicken is no longer pink in the center, 5 to 8 minutes. Pour the wine and diced tomatoes with their juice into the skillet, and bring to a boil over high heat while scraping any browned bits of food off of the bottom of the pan with a wooden spoon.

Stir in the shell pasta, and return to a boil. Cook uncovered, stirring occasionally, until the shells have cooked through, but are still firm to the bite, about 10 minutes. Spread the spinach over the top of the pasta, cover, and simmer until the spinach leaves are cooked, about 5 minutes. Sprinkle the mozzarella cheese evenly over the skillet, and simmer until the cheese has melted and the pasta is bubbling, about 5 minutes.

Italian Stuffed Pork Loin with Olive Relish

Ingredients

3 pounds boneless pork loin
1 cup Italian salad dressing
1 (10 ounce) can large, pitted black olives, drained and chopped
1 (8 ounce) jar Spanish olives, drained and chopped
4 cloves garlic
1/4 white onion, chopped
10 pepperoncini peppers, drained and chopped
1 tablespoon olive oil
1 teaspoon balsamic vinegar
cracked black pepper to taste

Directions

Place pork in a shallow dish and coat with Italian dressing. Cover and refrigerate for two hours.

For the relish, stir the black olives, green olives, garlic, onion, and peppers together in a bowl; stir in olive oil and balsamic vinegar. Cover and refrigerate until ready to use.

When pork has finished marinating, preheat oven to 300 degrees F (150 degrees C).

Slice the pork loin down the center lengthwise, cutting about 3/4 of the way through to the other side. Stuff full with the olive relish. Cover and bake in the preheated oven for about 2 hours, or until internal temperature has reached 160 degrees F (70 degrees C).

Fresh Summer Corn Salad with Creamy Italian

Ingredients

1/4 cup balsamic vinegar
1/4 cup olive oil
1/4 cup Hellmann's® or Best Foods® Real Mayonnaise
1 clove garlic, finely chopped
3/4 teaspoon Italian seasoning
8 ears corn-on-the-cob*
1 small red onion, halved and thinly sliced
12 cherry tomatoes, quartered
1 small zucchini, finely chopped
1/4 cup chopped fresh basil leaves

Directions

Combine vinegar, olive oil, Hellmann's® or Best Foods® Real Mayonnaise, garlic and Italian seasoning in small bowl with wire whisk. Season, if desired, with salt and pepper; set aside.

Bring large saucepot of salted water to a boil over high heat. Add corn and cook 3 minutes; drain and cool. Remove kernels (about 4 cups) from cob with knife. Combine cooled corn, onion and 1/4 cup vinaigrette in medium bowl. Gently fold in tomatoes, zucchini and basil. Drizzle with remaining vinaigrette. Serve at room temperature.

Italian Roasted Cauliflower

Ingredients

1 head cauliflower, cut into florets
1 large red bell pepper, cut into 1
-1/2 inch pieces
1 red onion, sliced
1/2 cup chopped fresh dill
3 tablespoons balsamic vinegar
2 tablespoons white wine vinegar
2 teaspoons olive oil
salt and pepper to taste

Directions

Combine the cauliflower, bell pepper, onion, dill, balsamic vinegar, white wine vinegar, and olive oil in a large resealable bag; shake bag to evenly coat. Allow to marinate in refrigerator 1 to 2 hours, turning bag occasionally.

Preheat oven to 450 degrees F (230 degrees C).

Open the bag and season with salt and pepper; reseal the bag and shake again to coat. Pour into a 9x13 glass baking dish.

Bake in the preheated oven until tender, about 30 minutes, stirring occasionally.

Italian Tortellini Soup

Ingredients

4 carrots, sliced
1 large onion, chopped
2 stalks celery, sliced
3 cloves garlic, minced
1 teaspoon dried thyme leaves, crushed
4 cups Swanson® Chicken Broth (Regular, Natural Goodness®, or Certified Organic)
2 medium zucchini, sliced
4 plum tomatoes, chopped
1 1/2 cups frozen cheese-filled tortellini
1 (15 ounce) can red kidney beans, rinsed and drained
Grated Parmesan cheese

Directions

Place the carrots, onion, celery, garlic, thyme and 2 cups of the broth in a 6-quart saucepot. Heat to a boil. Reduce the heat to low. Cover and cook for 10 minutes or until the onion is tender.

Add the remaining broth, zucchini, tomatoes, tortellini and beans. Heat to a boil. Reduce the heat to low. Cover and cook for 15 minutes or until the tortellini is tender. Serve with grated Parmesan cheese if desired.

Amazing Italian Lemon Butter Chicken

Ingredients

Lemon Butter Sauce:

1/4 cup white wine
5 tablespoons fresh lemon juice
5 tablespoons heavy cream
1 cup butter, chilled
salt and pepper to taste

Chicken and Pasta:

1/2 pound dry farfalle (bow tie)
pasta
4 skinless, boneless chicken
breast halves - pounded to 1/4
inch thickness
2 tablespoons olive oil
2 tablespoons butter
1/4 cup all-purpose flour
salt and pepper to taste
4 ounces bacon
6 ounces mushrooms, sliced
6 ounces artichoke hearts, drained
and halved
2 teaspoons capers, drained
chopped fresh parsley for garnish

Directions

To make the sauce, pour the wine and lemon juice into a saucepan over medium heat. Cook at a low boil until the liquid is reduced by 1/3. Stir in cream, and simmer until it thickens. Gradually add the butter 1 tablespoon at a time to the sauce, stirring until completely incorporated. Season with salt and pepper. Remove from heat, and keep warm.

Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.

To make the chicken, heat oil and 2 tablespoons butter in a large skillet over medium heat. In a bowl, stir together flour, salt, and pepper. Lightly coat chicken with flour mixture. Without crowding, carefully place chicken in hot oil. (If necessary, cook in batches.) Fry until cooked through and golden brown on both sides. Remove the chicken to paper towels. Stir the bacon, mushrooms, artichokes, and capers into the oil; cook until the mushrooms are soft.

Cut the chicken breasts into bite-size strips, and return them to the skillet. Stir half of the lemon butter sauce into the chicken mixture.

To serve, place pasta in a large bowl. Stir the chicken mixture into the pasta. Taste, and adjust seasonings. Stir in additional lemon butter sauce as desired. Toss well, and garnish with parsley.

Italian Horn Cookies

Ingredients

1 cup cold butter (no substitutes)
4 cups all-purpose flour
2 cups vanilla ice cream, softened
1 (12.5 ounce) can cherry filling*
sugar

Directions

In a large bowl, cut butter into flour until mixture resembles coarse crumbs. Stir in ice cream. Divide into four portions. Cover and refrigerate for 2 hours. On a lightly floured surface, roll each portion to 1/8-in. thickness. With a fluted pastry cutting, cut into 2-in. squares. Place about 1/2 teaspoon filling in the center of each square. Overlap two opposite corners of dough over the filling and seal. Sprinkle lightly with sugar. Place on ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until bottoms are light brown. Cool on wire racks.

Manicotti Italian Casserole

Ingredients

1 pound rigatoni pasta
1 pound ground beef
1 pound Italian sausage
1 (8 ounce) can mushrooms,
drained
2 (32 ounce) jars spaghetti sauce
1 1/2 pounds shredded
mozzarella cheese
thinly sliced pepperoni

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to boil. Pour in rigatoni, and cook until al dente, about 8 to 10 minutes. Drain, and set pasta aside.

Meanwhile, brown ground beef and Italian sausage in a large skillet over medium heat. With a slotted spoon, remove beef and sausage to a baking dish. Stir mushrooms, spaghetti sauce, and cooked pasta into the baking dish. Sprinkle cheese and pepperoni over the top.

Bake in preheated oven until the cheese is brown and bubbly, about 20 minutes.

Italian Vegetable Soup

Ingredients

- 1 pound ground beef
- 1 cup chopped onion
- 1 cup chopped celery
- 1 cup chopped carrots
- 2 cloves garlic, minced
- 1 (14.5 ounce) can peeled and diced tomatoes
- 1 (15 ounce) can tomato sauce
- 2 (19 ounce) cans kidney beans, drained and rinsed
- 2 cups water
- 5 teaspoons beef bouillon granules
- 1 tablespoon dried parsley
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 2 cups chopped cabbage
- 1 (15.25 ounce) can whole kernel corn
- 1 (15 ounce) can green beans
- 1 cup macaroni

Directions

Place ground beef in a large soup pot. Cook over medium heat until evenly browned. Drain excess fat. Stir in onion, celery, carrots, garlic, chopped tomatoes, tomato sauce, beans, water and bouillon. Season with parsley, oregano and basil. Simmer for 20 minutes.

Stir in cabbage, corn, green beans and pasta. Bring to a boil, then reduce heat. Simmer until vegetables are tender and pasta is al dente. Add more water if needed.

Italian Penne Pasta Salad

Ingredients

1 cup Marzetti® Asiago
Peppercorn Dressing
1 pound penne pasta, cooked,
drained and cooled
1 1/2 pounds grilled or roasted
boneless, skinless chicken breast,
sliced
8 ounces feta cheese, crumbled
1 (16 ounce) jar pitted kalamata
olives, halved
1 teaspoon dried oregano or
Italian seasoning
6 sundried tomatoes packed in oil,
diced
2 medium roasted sweet peppers
(in jar) packed in water, sliced thin
1 (6 ounce) package baby spinach
leaves, cleaned

Directions

In large bowl, combine all ingredients with Marzetti Asiago Peppercorn Salad Dressing. Toss well. Serve. Store remaining portion, covered in the refrigerator.

Italian Sauce

Ingredients

11 tomatoes, coarsely chopped
1/2 cup red wine vinegar
1/2 cup white sugar
1 1/2 teaspoons paprika
1/2 teaspoon salt
1/4 teaspoon crushed garlic
1 tablespoon crushed red pepper
1 cinnamon stick
4 whole cloves

Directions

Puree tomatoes in blender or food processor until smooth. Pour into a large saucepan with the red wine vinegar, sugar, paprika, salt, garlic, crushed red pepper, cinnamon stick and cloves. Simmer over medium-low heat, covered, until thickened and flavors have blended, 15 to 20 minutes. Remove cinnamon stick and cloves before serving.

Italian Sausage Dip

Ingredients

1 pound ground Italian sausage
2 tomatoes, chopped
2 chopped green bell peppers
2 onions, chopped
2 (4 ounce) cans chopped green chile peppers
1 (16 ounce) container sour cream
1 (8 ounce) package cream cheese

Directions

Place Italian sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

In a large bowl, mix together sausage, tomatoes, green bell peppers, onions, green chile peppers, sour cream and cream cheese.

Transfer mixture to a slow cooker. Cook on high heat approximately 1 hour, or until vegetables are soft. Reduce heat and simmer until serving.

Italian-Style Round Steak

Ingredients

1/4 cup all-purpose flour
1 1/2 teaspoons salt
1/4 teaspoon pepper
2 pounds boneless beef round steak, cut into serving-size pieces
2 tablespoons vegetable oil
1 cup water
1 garlic clove, minced
1 (15 ounce) can tomato sauce
1/2 pound fresh mushrooms, sliced
1 medium onion, sliced
1 small green pepper, julienned
2 teaspoons sugar
1/2 teaspoon dried oregano
1/8 teaspoon dried basil
1 (7 ounce) package spaghetti, cooked and drained
1/4 cup grated Parmesan cheese

Directions

In a large resealable plastic bag, combine the flour, salt and pepper. Add beef, a few pieces at a time, and shake to coat. In a Dutch oven, brown beef in batches in oil; drain. Add water and garlic. Bring to a boil. Reduce heat; cover and simmer for 1-1/2 hours.

Stir in the tomato sauce, mushrooms, onion, green pepper, sugar, oregano and basil. Cover and simmer 30-45 minutes longer or until the meat and vegetables are tender. Serve over spaghetti. Sprinkle with Parmesan cheese.

Italian Sausage Stew

Ingredients

1 pound Bob Evans® Italian Sausage Roll
2 (14.5 ounce) cans Italian-style diced tomatoes
2 (14.5 ounce) cans beef broth
1 (15 ounce) can red kidney beans, drained and rinsed
1 (16 ounce) package frozen Italian blend vegetables
shredded Parmesan cheese to taste

Directions

In a Dutch oven, crumble and cook sausage over medium heat until browned; drain. Add tomatoes, beef broth, beans, frozen vegetables. Bring to a boil. Reduce heat to low and simmer. Cook 7 to 10 minutes or until vegetables are tender, stirring occasionally.

Italian Nachos Restaurant-Style

Ingredients

1 pound bulk Italian sausage
1 (7-1/2 ounce) bag tortilla chips
1 (2 ounce) package sliced pepperoni
1/2 pound shredded mozzarella cheese
1/2 cup banana peppers, drained
1 1/4 cups pizza sauce

Directions

Preheat your oven's broiler.

Crumble the sausage into a large skillet over medium heat. Cook and stir until no longer pink; drain.

Arrange the tortilla chips on a baking sheet. Top with sausage, pepperoni, mozzarella cheese, and banana peppers. Place nachos under the preheated broiler until the cheese is melted, 5 to 8 minutes. Serve with pizza sauce for dipping.

Italian Wine Cookies

Ingredients

2 1/2 cups vegetable oil
2 1/2 cups red wine
water
12 cups all-purpose flour
1 quart vegetable oil for frying
1 cup honey, warmed slightly

Directions

Warm the wine and oil over medium heat. Remove from heat and add 12 cups of flour. Stir in water, 1/2 cup at a time, until the dough comes together in a soft ball. Knead well.

Roll the dough into a snake and cut into two inch pieces. Run each piece over a basket or use a fork to get ridges in the dough.

Heat oil for frying in a large pot. Deep fry cookies until medium brown. Drain on paper towels.

Warm honey in a frying pan until very liquid. Roll the cookies in the honey, and then place in a dish. Allow the honey to cool and serve.

Italian Amaretto Margaritas

Ingredients

4 fluid ounces amaretto liqueur,
plus additional
white sugar
6 fluid ounces frozen limeade
concentrate
6 fluid ounces tequila
1/2 cup orange juice
6 cups ice

Directions

Dip the rims of 4 margarita glasses in amaretto, then into sugar; set aside. Pour the limeaid, tequila, amaretto, orange juice, and ice into the bowl of a blender. Puree until smooth, then pour into prepared glasses.

Italian Confetti Pasta Salad

Ingredients

1 cup mayonnaise
1 tablespoon red wine vinegar
1 teaspoon salt
1/4 teaspoon ground black pepper
1 clove garlic, minced
1 1/2 tablespoons chopped fresh basil
2 cups colored rotini pasta
1 cup chopped tomatoes
1/2 cup chopped yellow bell pepper
1/2 cup sliced black olives

Directions

Cook pasta according to package directions. Rinse in cold water, and drain.

In a large mixing bowl, whisk together mayonnaise, vinegar, salt, black pepper, and garlic until well blended. Mix in basil. Add pasta, tomatoes, bell peppers, and olives; fold gently until mixed. Chill several hours. Stir gently before serving.

Italian Wedding Cake

Ingredients

1/2 cup buttermilk
1 teaspoon baking soda
1 teaspoon salt
1/2 cup shortening
1/2 cup margarine
2 cups white sugar
5 egg yolks
1/4 teaspoon almond extract
1 teaspoon vanilla extract
2 cups all-purpose flour
5 egg whites
1/2 cup drained crushed pineapple
1/2 cup flaked coconut
1 cup chopped pecans

3/4 cup butter, softened
1 (8 ounce) package cream cheese, softened
4 cups confectioners' sugar
2 teaspoons vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 8 inch pans. Combine the buttermilk, baking soda and salt. Set aside.

In a large bowl, cream together the shortening, margarine and sugar until light and fluffy. Beat in the egg yolks one at a time, then stir in 1 teaspoon vanilla and almond extract. Beat in the buttermilk mixture alternately with the flour, mixing just until incorporated. In a separate bowl, beat the egg whites until they form stiff peaks. Gently fold the egg whites into the batter. Stir in pineapple, coconut and 1 cup pecans.

Pour batter evenly into prepared pans. Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow cake layers to cool 10 minutes in pans, then turn out onto wire racks to cool completely.

To make the frosting: Cream together the butter, cream cheese and confectioners' sugar until blended. Stir in 2 teaspoons vanilla and 1 cup pecans. If frosting is too stiff to spread, stir in milk a teaspoon at a time until it reaches desired consistency.

Real Italian Calzones

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water
1 tablespoon olive oil
1 teaspoon white sugar
1 teaspoon salt
2 1/2 cups all-purpose flour, divided
1 teaspoon olive oil
1/2 cup ricotta cheese
1 1/2 cups shredded Cheddar cheese
1/2 cup diced pepperoni
1/2 cup sliced fresh mushrooms
1 tablespoon dried basil leaves
1 egg, beaten

Directions

To Make Dough: In a small bowl, dissolve yeast in water. Add the oil, sugar and salt; mix in 1 cup of the flour until smooth. Gradually stir in the rest of the flour, until dough is smooth and workable. Knead dough on a lightly floured surface for about 5 minutes, or until it is elastic. Lay dough in a bowl containing 1 teaspoon olive oil, then flip the dough, cover and let rise for 40 minutes, or until almost doubled.

To Make Filling: While dough is rising, combine the ricotta cheese, Cheddar cheese, pepperoni, mushrooms and basil leaves in a large bowl. Mix well, cover bowl and refrigerate to chill.

Preheat oven to 375 degrees F (190 degrees C).

When dough is ready, punch it down and separate it into 2 equal parts. Roll parts out into thin circles on a lightly floured surface. Fill each circle with 1/2 of the cheese/meat filling and fold over, securing edges by folding in and pressing with a fork. Brush the top of each calzone with egg and place on a lightly greased cookie sheet.

Bake at 375 degrees F (190 degrees C) for 30 minutes. Serve hot.

Italian Tacos

Ingredients

1/2 pound Italian sausage
1 pound ground beef
1 (16 ounce) jar tomato pasta sauce
1 teaspoon sugar
16 taco shells, heated
3 cups shredded mozzarella cheese
1 tablespoon dried Italian seasoning

Directions

Combine the ground beef and Italian sausage in a large heavy skillet. Cook over medium heat until evenly browned. Drain off excess grease, and season meat with Italian seasoning.

Heat the pasta sauce in a saucepan over medium heat until heated through. When the sauce is warm, stir in the sugar.

Fill taco shells with the meat mixture, spoon pasta sauce over, and top with mozzarella cheese.

Italian Style Beef Sandwiches

Ingredients

2 1/2 cups water
1 packet dry onion soup mix
2 tablespoons Worcestershire sauce
1 teaspoon garlic powder
1 teaspoon dried marjoram
1 teaspoon dried thyme
1 teaspoon dried oregano
4 pounds chuck roast
1 (10 ounce) package frozen bell pepper stir-fry mix

Directions

In a slow cooker combine the water, soup mix, Worcestershire sauce, garlic powder, marjoram, thyme and oregano.

Add the meat and the stir-fry mix. Cook for half a day on high setting or all day on low setting, or until the meat falls apart. Pull the meat apart and stir all together.

Italian Pizza Pie

Ingredients

1 (16 ounce) package ziti pasta
4 cups all-purpose flour
1 cup shortening
2 eggs
1/2 cup cold water
1/2 pound salami
1/2 pound provolone cheese
1 pound sliced pepperoni sausage
12 eggs

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Combine 4 cups flour with 1 cup shortening. Add in 2 eggs and 1/2 cup cold water to make the crust. Separate dough into 2 portions, one for top and one for bottom. Roll bottom crust and place in the bottom of a 12x15 inch baking pan.

When you buy the cold cuts you will buy them in chunk form. Dice each chunk into small pieces. Meanwhile cook pasta until almost done.

When you're through cutting the cold cuts place them in a large mixing bowl. Place the cooled pasta on top. In a separate bowl beat 12 eggs. Add a little pepper to taste. Pour the eggs on top of cold cut mixture. Mix ingredients with your hands or a large spoon if you prefer.

Place in the prepared bottom crust. Roll out the top crust and make 3 slits for air in the top. Place on top and bake at 350 degrees F (175 degrees C) for about 1 hour. ENJOY!

Hot Italian Giardiniera

Ingredients

2 green bell peppers, diced
2 red bell peppers, diced
8 fresh jalapeno peppers, sliced
1 celery stalk, diced
1 medium carrot, diced
1 small onion, chopped
1/2 cup fresh cauliflower florets
1/2 cup salt
water to cover

2 cloves garlic, finely chopped
1 tablespoon dried oregano
1 teaspoon red pepper flakes
1/2 teaspoon black pepper
1 (5 ounce) jar pimento-stuffed
green olives, chopped
1 cup white vinegar
1 cup olive oil

Directions

Place into a bowl the green and red peppers, jalapenos, celery, carrots, onion, and cauliflower. Stir in salt, and fill with enough cold water to cover. Place plastic wrap or aluminum foil over the bowl, and refrigerate overnight.

The next day, drain salty water, and rinse vegetables. In a bowl, mix together garlic, oregano, red pepper flakes, black pepper, and olives. Pour in vinegar and olive oil, and mix well. Combine with vegetable mixture, cover, and refrigerate for 2 days before using.

Creamy Italian Dressing I

Ingredients

1 cup mayonnaise
1/2 small onion
2 tablespoons red wine vinegar
1 tablespoon white sugar
3/4 teaspoon Italian seasoning
1/4 teaspoon garlic powder
1/4 teaspoon salt
1/8 teaspoon ground black pepper

Directions

In a blender or food processor, combine mayonnaise, onion, vinegar, and sugar. Season with Italian seasoning, garlic powder, salt, and pepper. Blend until smooth.

Italian Sausage and Vegetable Roast

Ingredients

1 pound sweet Italian pork sausage, cut into 1/2-inch pieces
1 medium red pepper, cut into 1-inch strips
2 fennel bulbs, cut into wedges
6 medium Italian plum tomatoes, cut into wedges
2 teaspoons dried oregano leaves, crushed
1 1/2 cups Swanson® Chicken Broth or Swanson® Natural Goodness® Chicken Broth
4 cups hot cooked creamy polenta*

Directions

Preheat oven to 425 degrees F. Spray roasting pan with vegetable cooking spray.

Mix sausage, pepper, fennel, tomatoes, oregano and 1/2 cup broth in pan.

Roast 30 minutes or until done, stirring once.

Stir in remaining broth. Serve with pan juices over polenta. Garnish with freshly grated Parmesan cheese, if desired.

Ribollita (Reboiled Italian Cabbage Soup)

Ingredients

2 cups dry cannellini beans
4 cups water
3 (32 ounce) cartons chicken broth
5 cloves garlic, minced
4 sage leaves
2 bay leaves
1 teaspoon salt
1/2 cup olive oil
2 onions, diced
3 carrots, peeled and sliced
3 large stalks celery, chopped
2 potatoes, peeled and cut into chunks
1 1/2 cups cabbage, coarsely chopped
1 bunch Swiss chard, trimmed and chopped
1 bunch kale, trimmed and chopped
1 (14.5 ounce) can diced tomatoes
12 (1/2-inch-thick) slices French bread, lightly toasted
salt and freshly ground black pepper to taste
1 1/2 cups grated Parmesan cheese for topping
1/2 cup olive oil

Directions

Sort and rinse the beans before placing them in a large pot with the water. Bring to a boil over medium-high heat and cook 5 minutes. Turn off heat, cover, and let stand 1 1/2 hours. Drain.

Place the beans, chicken broth, garlic, sage leaves, bay leaves, and salt in a large pot. Bring to a boil over medium-high heat. Reduce heat to low and simmer until beans are tender, about 2 hours. Cool. Remove 1 cup of beans. Discard the bay leaves and sage leaves. Blend the remaining bean mixture with a hand mixer until smooth. Set aside.

Heat the olive oil in a large pot over medium-high heat. Add the onions; cook and stir until transparent, about 10 minutes. Combine the carrots, celery, potatoes, cabbage, Swiss chard, and kale with the onions. Stir in the tomatoes. Season with salt and pepper to taste. Cover, and cook until greens have wilted, stirring at least once, about 20 minutes. Stir in the pureed bean mixture, and cook 40 minutes until the mixture thickens. Stir in the reserved beans. Adjust seasonings to taste. Add the toasted bread slices; cook until bread is soaked, about 10 minutes longer. Cool, and refrigerate overnight.

Reheat the soup over low heat until heated through, about 20 minutes. Serve each serving garnished with 2 tablespoons Parmesan cheese and a drizzle of olive oil.

Italian Wedding Cakes

Ingredients

1 cup white sugar
2 eggs
1 cup milk
4 tablespoons baking powder
1 tablespoon almond extract
1 pinch salt
1/2 cup melted shortening
3 1/2 cups all-purpose flour
2 cups confectioners' sugar
1 tablespoon almond extract
8 teaspoons water
2 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine 1 cup sugar, 2 eggs and 1 cup milk. Add baking powder, 3 1/2 cups flour, and salt. Then add warmed, melted shortening and almond flavoring.

Flour a cookie sheet (no grease) and drop cookie batter from a teaspoon onto sheet. Bake for 10-15 minutes. Cookies will be cake-like. Be sure to bake them on center rack.

To Make Frosting: Mix together confectioners' sugar, 1 tablespoon almond flavoring, water and 2 tablespoons of melted butter. Stir and frost cooled cookies.

Ameilia's Italian Stuffed Olives

Ingredients

1/4 cup olive oil
1 stalk celery, minced
1/2 medium onion, minced
2 cloves garlic, pressed
2 thick cut bone-in pork chops
1 whole skinless, bone-in chicken breast
1 (10.75 ounce) can tomato puree
1 (12 ounce) can tomato paste
1 cup water
3 (8 ounce) jars colossal green olives, with pits
3 eggs, divided and beaten
1/4 cup grated Parmesan cheese
1 teaspoon ground nutmeg
1 lemon, zested
flour for dredging
bread crumbs
vegetable oil for deep frying

Directions

Heat olive oil in a large, heavy-bottomed pot over medium-high heat. Cook and stir celery, onion, and garlic in hot oil until translucent, about 5 minutes. Add pork and chicken and cook for 7 to 10 minutes. Combine tomato puree and tomato paste with 1 cup water, and add to meat mixture. Reduce heat to low and cook, stirring occasionally, for 2 hours, or until pork and chicken are falling off the bone. Remove meat from the pot to cool, and set sauce aside.

Meanwhile, remove olive pits using a special olive pitting tool. Make a slit in one side of each olive large enough to insert stuffing.

Once cooled, remove pork and chicken meat from the bones, and mince. Mix together with 2 beaten eggs, Parmesan cheese, ground nutmeg, lemon zest, and 1/4 cup of reserved sauce. Use more or less sauce as needed so that meat mixture is moist, but not too wet.

Fill each olive with enough stuffing so that a small amount is pushing out of the slit. Dip each stuffed olive in flour, then beaten egg, then bread crumbs. Stuffed olives may be frozen in an air-tight container at this point until ready to use.

Heat oil in deep-fryer to 375 degrees F (190 degrees C).

Fry olives in hot oil for about 3 minutes, or until golden brown on the outside. Serve warm.

Italian Seasoning II

Ingredients

2 tablespoons dried basil
2 tablespoons dried oregano
2 tablespoons dried thyme
2 tablespoons dried marjoram
1 tablespoon dried rosemary
1 tablespoon dried sage

Directions

In a food processor, combine basil, oregano, thyme, marjoram, rosemary and sage. Blend for 1 minute, or until desired consistency is achieved.

Italian Sausage and Egg Breakfast Skillet

Ingredients

1 tablespoon olive oil
2 cups frozen Southern-style hash brown potatoes
8 ounces Italian sausage, cooked, sliced
1 cup sliced mushrooms (optional)
1 cup frozen tri-color pepper mixture
4 eggs
1/4 cup milk or water
1/4 teaspoon salt
1/4 teaspoon dried oregano leaves
1/2 cup shredded Italian cheese blend

Directions

Heat oil in large nonstick skillet over medium-high heat until hot. Add potatoes; cook, covered, stirring occasionally, until golden, 6 to 8 minutes. Add sausage, mushrooms, if desired, and peppers; cook, uncovered, stirring occasionally, until vegetables are tender, about 4 minutes.

Meanwhile beat eggs, milk, salt and oregano in bowl until blended.

Reduce heat to medium. Pour eggs over mixture in skillet. As eggs begin to set, gently pull the eggs across the pan with an inverted turner. Continue cooking until eggs are thickened and no visible liquid egg remains. Do not stir constantly.

Sprinkle with cheese. Remove from heat; cover pan. Let stand until cheese is melted, 2 to 3 minutes.

Creamy Garlic Italian Dressing

Ingredients

1 3/4 cups corn oil
1 1/8 cups white vinegar
1 tablespoon minced garlic
1/2 cup white sugar
1 (16 ounce) bottle creamy Italian-style salad dressing
1 egg

Directions

In a 1 quart container combine the corn oil, garlic and sugar. Shake well. Add vinegar and shake well again.

Fill the container the rest of the way with Italian dressing, leaving just enough room to add one egg. Add the egg, and blend with a blender or hand-held blender for about 2 minutes.

Baked Penne with Italian Sausage

Ingredients

1 (12 ounce) package dry penne pasta
2 teaspoons olive oil
1 pound mild Italian sausage
1 cup chopped onion
1/2 cup white wine
1 (15 ounce) can tomato sauce
1 (14.5 ounce) can diced tomatoes with garlic
1 (6 ounce) can tomato paste
2 cups shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large, deep skillet. Place sausage and onion in the skillet and cook over medium high heat until evenly brown. Drain excess fat. Pour in wine, and cook for 1 minute, stirring, to deglaze the pan. Stir in tomato sauce, diced tomatoes and tomato paste. Simmer for 10 minutes, stirring occasionally. Toss with cooked pasta, and place in a 9x13 inch baking dish. Sprinkle top with mozzarella.

Bake in preheated oven for 20 minutes, or until cheese is melted.

Aunt Rita's Italian Stew

Ingredients

1 pound mild Italian sausage links, cut into 1-inch pieces
1 cup chopped onion
1 tablespoon minced garlic
2 yellow summer squash, thinly sliced
2 zucchini, thinly sliced
2 carrots, thinly sliced (optional)
2 cups sliced fresh mushrooms (optional)
2 (14.5 ounce) cans Italian-style stewed tomatoes
2 tablespoons grated Parmesan cheese

Directions

Cook the sausage with onion and garlic in a large, deep skillet or pot over medium heat, until the meat is browned, 10 to 15 minutes, stirring frequently. Mix in the summer squash, zucchini, carrots, mushrooms, and stewed tomatoes, reduce heat to medium-low, and bring the mixture to a simmer. Cook, stirring occasionally, until the vegetables are tender, about 20 minutes. Sprinkle with Parmesan cheese, and serve.

Homemade Italian Turkey Sausage

Ingredients

1 pound lean ground turkey
2 teaspoons garlic powder
1 1/2 teaspoons fennel seed,
crushed
1 1/2 teaspoons sugar
1 teaspoon salt
1 teaspoon dried oregano
1/2 teaspoon pepper

Directions

In a bowl, combine the turkey, garlic powder, fennel seed, sugar, salt, oregano and pepper. Cover and refrigerate for at least 8 hours or overnight. Shape into eight patties. Cook in a nonstick skillet coated with nonstick cooking spray for about 3 minutes on each side or until a meat thermometer reads 165 degrees F. Or crumble turkey into a nonstick skillet coated with nonstick cooking spray. Cook and stir for about 4 minutes or until meat is no longer pink.

Italian Bread II

Ingredients

3 cups unbleached all-purpose flour
1 tablespoon brown sugar
1 1/2 teaspoons salt
1 1/8 cups warm water (110 degrees F/45 degrees C)
1 1/2 tablespoons olive oil
1 1/2 teaspoons active dry yeast
1 egg
1 tablespoon water
1 tablespoon sesame seeds
1 tablespoon cornmeal

Directions

Add all ingredients except egg, 1 tablespoon water, sesame seeds, and cornmeal into your bread machine in the order suggested by the manufacturer. Select the dough cycle.

Divide dough into 2 parts and form into loaves. Sprinkle cornmeal on greased baking sheet. Place loaves on pan seam side down. Brush top of loaves with water. Let rise til double, about 50 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Brush loaves with egg wash. Sprinkle with sesame seeds. Make 4 cuts about 1/4 inch deep across top of log. Place a pan of hot water in bottom of oven. Bake bread for 25 to 30 minutes or until golden. To make a nice crusty bread, bake bread in the afternoon and pop into oven again for 5 minutes before meal. Makes a very crusty bread! You would be surprised how much better it is if you heat it that last 5 minutes. Try it. I learned this in a bread machine class!

Italian-Style Quinoa-Stuffed Sole

Ingredients

1/4 cup quinoa
1/2 cup water
1 tablespoon chopped fresh parsley
1 tablespoon chopped fresh basil
1 teaspoon lemon zest
4 (2 ounce) sole fillets
2 tablespoons grated Parmesan cheese
4 lemon slices
ground black pepper
2 tablespoons red wine vinegar
1/2 cup water

Directions

Stir together the quinoa, 1/2 cup water, parsley, basil, and lemon zest in a small saucepan over high heat. Bring to a boil, then reduce heat to medium-low, cover, and simmer until the quinoa is tender, about 20 minutes. Pour into a mixing bowl, fold in the Parmesan cheese, and allow the mixture to cool.

Preheat the oven's broiler and set the oven rack at about 6 inches from the heat source. Lightly grease a small baking dish.

Spoon a quarter of the quinoa mixture onto one end of each sole fillet. Fold the other side of the sole overtop, sprinkle with black pepper, and place a lemon slice on top. Place the sole into the prepared baking dish, and add the vinegar and remaining water.

Broil in the preheated oven until the sole flakes easily with a fork, and the flesh is opaque, 3 to 4 minutes.

Green Beans Italiano

Ingredients

1 pound fresh green beans,
trimmed
1/4 cup chopped onion
2 teaspoons minced garlic
1 teaspoon dried oregano
1/2 teaspoon dried basil
1/4 teaspoon salt
1/4 teaspoon pepper
1 tablespoon olive oil
2 cups chopped fresh tomatoes

Directions

Place green beans in a large saucepan and cover with water. Bring to a boil. Cook, uncovered, for 8-10 minutes or until crisp-tender; drain.

In a large skillet, saute the onion, garlic, oregano, basil, salt if desired and pepper in oil until onion is tender. Add beans and tomatoes; heat through.

Homemade Italian Sauce

Ingredients

1 (16 ounce) can whole tomatoes
5 cloves garlic, peeled
3 tablespoons olive oil
1 white onion, chopped
1 pound mushrooms, sliced
1 (16 ounce) can crushed tomatoes
8 ounces tomato paste
1 green bell pepper, chopped
2 tablespoons dried oregano
1 tablespoon dried basil leaves

Directions

In a blender chop the whole tomatoes with juice and garlic until chunky. In a medium size pot, heat oil on medium high heat. Put onion and mushroom in and saute for about 5 minutes.

Place in pot the blended tomatoes, crushed tomatoes, tomato paste, chopped green peppers, oregano and basil. Bring to boil, then lower to medium low, cover and stir periodically. Cook and reduce about 1 to 2 hours or to your liking.

Tarradls (Italian Pepper Rings)

Ingredients

2 cups warm water (110 degrees F/45 degrees C)
1 (.25 ounce) package active dry yeast
1 cup olive oil
1 tablespoon salt
7 cups all-purpose flour
1 teaspoon ground black pepper
1 cup almonds

Directions

In a large bowl dissolve the yeast in the warm water and let stand for 5 minutes.

Add the olive oil and 4 cups of the flour to the yeast mixture. Stir with a wooden spoon until well incorporated and the pepper and a more flour a little at a time until the dough is able to be kneaded.

Place dough on a floured board and add more flour. Make sure dough remains moist. It should be slightly more moist than normal bread dough. Knead dough for 5 minutes. Cover with a warm moist cloth and let rise in a warm place for about 3 hours.

Place almonds and about 2 cups of water in a small saucepan and bring almost to a boil. Let sit for 10 minutes. Drain and peel then place the almonds on a baking sheet and bake in a preheated 350 degree oven for 10 minutes. Remove from oven and let cool.

Once dough is ready, divide it into thirds and roll each third out to 1/4 inch thick squares. Cut into 1 inch wide strips. Place about 3 or 4 almond in a row on end of the strips and fold the other end over and seal the nuts well. Twist dough together to form rings and pinch ends together. They should be about 2 to 2 1/2 inch rings. Place the rings on a parchment lined baking sheet.

Bake in a preheat 350 degrees F (175 degrees C) oven for 30 minutes or until nice and brown. To make them more crispy place them in a roasting pan and return to the oven as it cools.

Italian Ribollita (Vegetable and Bread Soup)

Ingredients

1 tablespoon olive oil
1 large red onion, diced
2 carrots, diced
1 stalk celery, diced
4 potatoes, diced
10 (5 inch) zucchini, diced
1 leek, sliced
1 quart hot water
1 bunch Swiss chard, chopped
1 head Savoy cabbage, quartered, cored and shredded
1 bunch kale, shredded
2 (15.5 ounce) cans cannellini beans, drained and rinsed
salt and ground black pepper to taste
3 tablespoons tomato puree
8 slices day-old bread

Directions

Place the olive oil in a deep pan and heat over medium-high heat. Stir in the onion, and cook until transparent, about 5 minutes. Mix in the carrots, celery, potatoes, zucchini, and leek. Stir and cook 5 minutes more. Pour in the hot water to cover the vegetables. Stir in the Swiss chard, Savoy cabbage, and kale. Cover, reduce heat to medium, and simmer for 1 hour.

Place 1 can of beans in a blender or food processor bowl. Blend until smooth. Stir pureed beans into the vegetable mixture along with the second can of beans. Season to taste with salt and pepper. Reduce heat to low, and simmer for 20 minutes, stirring occasionally. Stir in the tomato puree.

Prepare the soup by layering slices of bread with the vegetable mixture in a casserole or soup dish. Cover, and refrigerate for at least 8 hours, or overnight.

To serve the soup, place in a pot, and reheat over medium heat. Serve hot.

Italian Cheesecake Cookies

Ingredients

1 pound ricotta cheese
2 (8 ounce) packages cream cheese, softened
1 1/2 cups white sugar
4 eggs
1 teaspoon vanilla extract
3 tablespoons cornstarch
3 tablespoons all-purpose flour
1/2 cup butter, melted and cooled
1/2 pint sour cream
1/2 lemon, juiced
1 cup cherry pie filling

Directions

Cream together the ricotta and cream cheese. Add sugar and continue beating until smooth. Add lemon juice, vanilla, flour, and cornstarch, beating well after each addition. Beat in eggs, one at a time. Gradually beat in melted butter. Blend in sour cream, continue beating all ingredients until well blended.

Pour into ungreased 9 x 13 inch pan. Bake at 320 degrees F (160 degrees C) for 1 hr. Turn off oven and leave inside for 2 hours.

Cut into squares. Top each with strawberry, blueberry, or cherry pie filling. Note: Bars can be frozen.

Easy Italian Stuffed Shells and Meatballs

Ingredients

2 teaspoons olive oil
1 small onion, minced
1 (6 ounce) can tomato paste
1 (28 ounce) can tomato sauce
1 (14.5 ounce) can Italian-style stewed tomatoes
1 tablespoon Italian seasoning
1 tablespoon dried basil
2 teaspoons dried oregano
1 (4.5 ounce) can sliced mushrooms, drained
4 cups shredded provolone cheese
12 ricotta-stuffed, frozen shell pasta
24 frozen cooked meatballs, thawed

Directions

Preheat oven to 400 degrees F (200 degrees C).

Heat the olive oil in a saucepan over medium heat. Stir in the onion, and cook until translucent, about two minutes. Stir in the tomato paste, tomato sauce, stewed tomatoes, Italian seasoning, basil, oregano, mushrooms, and 2 cups of the provolone. Cook until the cheese has melted, stirring occasionally. While the sauce is cooking, place the frozen shells and meatballs in the bottom of a 9x13 inch glass dish. Pour the sauce over the shells, then sprinkle on the remaining 2 cups of provolone. Cover the top of the dish with foil.

Bake in the preheated oven until the pasta has cooked through, and the cheese has melted, about 30 minutes.

Italian Cream Cake II

Ingredients

1/2 cup margarine, softened
1/2 cup shortening
2 cups white sugar
5 egg yolks
2 cups all-purpose flour
1 teaspoon baking soda
1 cup buttermilk
1 teaspoon vanilla extract
1 1/3 cups flaked coconut
1 cup chopped pecans
5 egg whites
8 ounces cream cheese
1/2 cup margarine, softened
4 cups confectioners' sugar
1 teaspoon vanilla extract
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 8 inch round cake pans.

Beat egg whites until they form stiff peaks.

In a large bowl, cream 1/2 cup margarine and shortening till light. Add white sugar, and beat till fluffy. Beat in egg yolks. Stir together flour and baking soda, and add alternately with buttermilk into the creamed mixture; mix well after each addition. Stir in 1 teaspoon vanilla, coconut, and 1 cup pecans. Fold in stiffly beaten egg whites. Spoon into prepared pans.

Bake for 25 to 40 minutes. Cool in pans for 10 minutes. Remove to wire rack to cool completely.

Combine cream cheese, 1/2 cup margarine, confectioners' sugar, and 1 teaspoon vanilla in mixer bowl. Beat till smooth. Add coconut if desired. Frost the cooled cake. The remaining 1/2 cup pecans can be stirred into frosting or sprinkled onto the cake after it is frosted.

Creamy Italian White Bean Soup

Ingredients

1 tablespoon vegetable oil
1 onion, chopped
1 stalk celery, chopped
1 clove garlic, minced
2 (16 ounce) cans white kidney beans, rinsed and drained
1 (14 ounce) can chicken broth
1/4 teaspoon ground black pepper
1/8 teaspoon dried thyme
2 cups water
1 bunch fresh spinach, rinsed and thinly sliced
1 tablespoon lemon juice

Directions

In a large saucepan, heat oil. Cook onion and celery in oil for 5 to 8 minutes, or until tender. Add garlic, and cook for 30 seconds, continually stirring. Stir in beans, chicken broth, pepper, thyme and 2 cups water. Bring to a boil, reduce heat, and then simmer for 15 minutes.

With slotted spoon, remove 2 cups of the bean and vegetable mixture from soup and set aside.

In blender at low speed, blend remaining soup in small batches until smooth, (it helps to remove the center piece of the blender lid to allow steam to escape.) Once blended pour soup back into stock pot and stir in reserved beans.

Bring to a boil, occasionally stirring. Stir in spinach and cook 1 minute or until spinach is wilted. Stir in lemon juice and remove from heat and serve with fresh grated Parmesan cheese on top.

Italian Pork Hoagies

Ingredients

6 hoagie buns, split
1/2 cup pizza sauce
12 slices cooked pork (1/4 inch thick)
1/2 cup Italian salad dressing
1/2 cup shredded mozzarella cheese

Directions

Open hoagie buns and place cut side up on a baking sheet. Spread pizza sauce on the bottom half of each bun. Top with pork; drizzle with salad dressing. Sprinkle with cheese. Bake at 350 degrees F for 5-10 minutes or until cheese is melted and tops of buns are lightly toasted. Replace bun tops.

Italian Marinated Seafood Salad

Ingredients

1/2 pound sea scallops
1/4 pound medium shrimp
1/2 pound fresh mussels
1/4 pound calamari rings
1/2 cup pitted kalamata olives
2 tablespoons lemon juice
1/3 cup olive oil
1 large clove garlic, minced
1 tablespoon minced fresh parsley
1 tablespoon minced fresh chives
1/4 teaspoon red pepper flakes
1 lemon, sliced
1 medium red onion, thinly sliced
6 cups mixed salad greens
freshly ground pepper to taste
salt

Directions

Bring a large pot of water to boiling. Cook scallops, shrimp, mussels, and calamari in boiling water for 2 minutes. Drain. Peel the shrimp, and shell the scallops and mussels.

Place cooked seafood and olives in a large bowl, and toss with lemon juice, olive oil, garlic, parsley, chives, and red pepper flakes. Chill for 1 hour.

Divide salad greens onto 6 plates or salad bowls. Spoon seafood over greens. Garnish with slices of lemon and red onions. Season with salt and freshly ground black pepper.

Italian Sausage Chili

Ingredients

1 celery rib, chopped
1 small onion, chopped
1/4 cup chopped green pepper
1/4 cup chopped sweet red pepper
1 tablespoon vegetable oil
1 Italian sausage link, casings removed
1 (14.5 ounce) can stewed tomatoes, undrained
1 cup canned kidney beans, rinsed and drained
1 cup water
5 tablespoons tomato paste
2 tablespoons chopped green chilies
3/4 teaspoon chili powder
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 cup shredded Cheddar cheese

Directions

In a small saucepan, saute the celery, onion and sweet peppers in oil until crisp-tender. Crumble the sausage into a skillet; cook over medium heat until meat is no longer pink; drain. Stir in the tomatoes, kidney beans, water, tomato paste, chilies and seasonings; bring to a boil. Reduce heat; simmer, uncovered, for 20-30 minutes or until thickened. Sprinkle with cheese.

Italian Gravy

Ingredients

2 tablespoons extra virgin olive oil
1 large yellow onion, diced
1 clove garlic, minced
4 pounds pork shoulder roast
1/2 cup white wine
3 cups water
2 teaspoons dried oregano
2 teaspoons dried parsley
1 teaspoon dried thyme
1 teaspoon dried rosemary
3 tablespoons garlic powder
1 teaspoon salt
1 teaspoon black pepper
2 (28 ounce) cans tomato puree
6 cups water
1/4 cup white sugar

Directions

Heat olive oil in a large stock pot over medium heat. Saute onions and garlic until lightly browned. Place pork shoulder in pot, and pour in 1/2 cup white wine and 3 cups water. In a small bowl, combine oregano, parsley, thyme, rosemary, garlic powder, salt and pepper. Sprinkle 1/4 of spice mixture over pork. Cover, and cook for 30 minutes turning occasionally. Add water periodically if needed.

Pour in tomato puree. Fill cans with water, and pour in (about 6 cups). Stir in remaining spice mixture and the sugar. When liquid starts to bubble, reduce heat to low, cover, and cook for 4 to 5 hours. Stir occasionally, and adjust seasonings to taste.

Italian Almond Cookies II

Ingredients

2 pounds almond paste
1 cup all-purpose flour
8 egg whites
2 cups white sugar
2 cups confectioners' sugar
2 cups sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, use your hands to mix together the almond paste, flour, egg whites, white sugar and confectioners' sugar until well blended. The mixture will be very sticky. Place the sliced almonds into a small bowl. Scoop out rounded teaspoonfuls of the dough and drop them into the almonds. Roll until completely coated. Place 2 inches apart onto the prepared cookie sheets.

Bake for 15 to 20 minutes in the preheated oven, until golden brown. Cool on cookie sheets for a few minutes before removing to a wire rack to cool completely.

Italian Nutthouse Broiled Tomatoes

Ingredients

4 tomatoes, cut into 1/4 inch slices
1/4 cup olive oil
1 teaspoon kosher salt
1 teaspoon ground black pepper, or to taste
4 cloves garlic, minced
1 pinch monosodium glutamate (MSG) (optional)
3 tablespoons chopped fresh oregano
3/4 cup freshly grated Parmesan cheese

Directions

Preheat your oven's broiler. Cover a broiler pan or baking sheet with aluminum foil, and coat with non-stick cooking spray.

Arrange tomato slices in a single layer on the prepared baking sheet. Drizzle each slice lightly with olive oil, spreading oil evenly with finger if necessary. Season with salt, pepper, garlic, monosodium glutamate (if using), and oregano. Sprinkle Parmesan cheese over the top.

Broil, 3 inches from the heat until cheese is browned and bubbly, 3 minutes.

Italian Sausage Mushrooms

Ingredients

1 pound bulk Italian sausage
24 medium fresh mushrooms
4 tablespoons minced fresh
parsley, divided
2 (3 ounce) packages cream
cheese, softened

Directions

In a large skillet, cook sausage over medium heat until no longer pink; drain. Remove and discard mushroom stems. Place caps on a microwave-safe plate. Microwave, uncovered, on high for 2 minutes; drain.

In a small mixing bowl, combine the cream cheese, 3 tablespoons parsley and sausage until well blended. Spoon into mushroom caps. Cover and microwave at 70% power for 5-7 minutes or until heated through; drain. Let stand for 5 minutes before serving. Sprinkle with remaining parsley.

Fanny's Italian Casserole

Ingredients

1 pound ground beef
1 yellow onion, diced
2 (26 ounce) jars tomato, onion, and garlic spaghetti sauce (such as Prego®)
1 tablespoon dried basil
1 large bay leaf
1 teaspoon dried oregano
1 teaspoon celery salt
1 (16 ounce) package elbow macaroni
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup water
2 1/4 cups shredded sharp Cheddar cheese, divided

Directions

Place the hamburger into a large saucepan over medium heat, and cook and stir the meat until no longer pink, breaking the meat up into crumbles as it cooks, about 10 minutes. Stir in the onion and continue to cook and stir until the onion is translucent, about 5 more minutes. Drain grease from the pan, and stir in the 2 jars of sauce, basil, bay leaf, oregano, and celery salt. Reduce heat, and simmer the sauce for 1 hour. Remove from heat.

About 15 minutes before the sauce is finished simmering, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Preheat oven to 375 degrees F (190 degrees C). Spray a 9x13-inch baking dish with cooking spray.

Whisk together the mushroom soup and water in a bowl until smooth.

Layer 1/3 of the meat sauce into the bottom of the prepared baking dish, and spread half of the cooked macaroni over the sauce. Spoon half the soup mixture over the macaroni, and spread 1 cup of shredded Cheddar cheese. Repeat the layers with 1/3 of the remaining sauce, the remaining pasta, the remaining soup mix, and 1 more cup of Cheddar cheese. Spread the last third of the meat sauce over the casserole, and sprinkle with the remaining 1/4 cup of Cheddar cheese. Spray a piece of aluminum foil with cooking spray, and cover the dish with the foil.

Bake the casserole in the preheated oven for 30 minutes, then remove the foil and bake until the cheese topping is browned and the casserole is bubbling, about 15 more minutes.

Italian Chicken Bow Tie Pasta

Ingredients

4 skinless, boneless chicken breast halves - cooked
1 (16 ounce) package farfalle pasta
1 (8 ounce) bottle Italian-style salad dressing
1 tomato, chopped

Directions

Add 2/3 cup salad dressing to the cubed chicken and stir together.

Cook pasta per package directions. Drain and rinse. Add the pasta to the chicken and dressing and toss. Pour enough dressing on to coat everything (or to your taste) and add the chopped tomato. Toss to coat. Ready to serve!

Crunchy Italian Mix

Ingredients

1/2 cup butter or margarine
1 tablespoon Worcestershire
sauce
1 teaspoon Italian seasoning
1/2 teaspoon garlic powder
5 cups Kellog's® Crispix Cereal
2 cups Cheerios
2 1/2 cups miniature pretzels
1 (11.5 ounce) can mixed nuts
1/4 cup grated Parmesan cheese

Directions

In a saucepan or microwave-safe bowl, heat the first four ingredients until butter is melted; mix well. In a large bowl, combine the cereals, pretzels, nuts and Parmesan cheese. Drizzle with butter mixture and mix well. Place in an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake, uncovered, at 250 degrees F for 45 minutes, stirring every 15 minutes.

Italian Peasant Bread Soup

Ingredients

5 slices Wonder® Classic White Bread
3 tablespoons extra-virgin olive oil
1 large yellow onion, chopped
1 carrot, peeled and chopped
1 rib celery, chopped
3 cloves garlic, minced
2 (14.5 ounce) cans diced tomatoes, with liquid
2 cups low sodium vegetable juice cocktail or tomato juice
2 cups water
1/3 cup minced fresh basil
2 tablespoons minced fresh flat-leaf parsley
1/2 teaspoon salt
1/4 teaspoon pepper
6 tablespoons shredded Parmesan cheese

Directions

Preheat oven to 275 degrees F. Cut bread into 3 strips; cut each strip into thirds, making 9 cubes. Place bread cubes in a single layer on a baking sheet. Bake 15 minutes or until very crisp. Set bread aside to cool.

Heat olive oil in a Dutch oven. Add onion, carrot, celery and garlic. Cook, stirring occasionally, until vegetables are quite tender, about 8 to 10 minutes.

Stir in remaining ingredients, except crisp bread cubes and Parmesan cheese. Heat to a boil, reduce heat and simmer 25 to 30 minutes.

To serve, ladle soup into individual serving bowls and top each with crisp bread cubes. Top with shredded Parmesan cheese. Serve immediately.

Italian Vegetable Soup

Ingredients

2 (14.5 ounce) cans vegetable broth
1 (28 ounce) can peeled and crushed tomatoes
2 large carrots, coarsely chopped
1/2 cup frozen green beans
1 stalk celery, thickly sliced
1/3 cup frozen pearl onions
2 cloves garlic, minced
1 tablespoon dried parsley
3/4 teaspoon dried basil
1 bay leaf
1 cube vegetable bouillon
1/2 cup macaroni
1 (15 ounce) can kidney beans, drained
3 small zucchinis, cubed

Directions

In large saucepan or Dutch oven, bring broth, tomatoes, carrots, frozen green beans, celery, onions, garlic, parsley, basil, bay leaf and vegetable bouillon cube to a boil. Reduce heat. Cover and simmer 15 minutes.

Stir in macaroni, kidney beans, and zucchini. Bring soup back to a boil, and then reduce heat to simmer. Cover and cook for 10 to 15 minutes. Remove bay leaf and serve.

Italian Orange Roughy

Ingredients

4 (6 ounce) fillets orange roughy
1/4 teaspoon lemon-pepper
seasoning
1/4 teaspoon salt
1/4 cup finely chopped onion
1/4 cup finely chopped celery
1 (14.5 ounce) can Italian diced
tomatoes, undrained

Directions

Arrange fish fillets in an ungreased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with lemon-pepper and salt. Cover with onion and celery. Top with tomatoes. Bake at 350 degrees F for 30-40 minutes or until fish flakes easily with a fork.

Italian Chicken

Ingredients

2 pounds skinless, boneless
chicken breast halves - cut into
strips
1 tablespoon olive oil
2 cloves garlic, minced
3/4 cup dry white wine
1 cup cherry tomatoes
1/4 cup pimento-stuffed green
olives
salt to taste
ground black pepper to taste

Directions

Season chicken with salt and pepper.

In a skillet or saute pan, saute minced garlic in olive oil over medium heat. Add sliced breast meat, and brown.

Reduce heat to low. Add wine, cover, and simmer for 35 minutes.

Add olives, and let simmer for 10 minutes more. When ready to serve, add cherry tomatoes for a minute or two. They should not get mushy or split open, just get warm. Serve immediately.

Grilled Italian Burgers

Ingredients

1 pound ground beef
2 tablespoons capers, drained
2 eggs
2 tablespoons kalamata olives,
pitted and chopped
2 tablespoons garlic powder
1 tablespoon dried oregano
1/2 cup feta cheese, crumbled
1 cup Italian bread crumbs

Directions

Preheat an outdoor grill for medium-high heat and lightly oil grate.

Combine the beef, capers, eggs, olives, garlic powder, oregano, feta cheese, and bread crumbs in a bowl. Divide and form the mixture into 4 patties.

Cook burgers on preheated grill about 6 minutes, turning once, to an internal temperature of 160 degrees F (70 degrees C), or to desired doneness.

Italian Herb Infused Olive Oil

Ingredients

6 leaves fresh basil
2 sprigs fresh thyme
2 sprigs fresh rosemary
2 sprigs fresh oregano
1 1/2 cups extra virgin olive oil

Directions

Place basil, thyme, rosemary and oregano in a 12 ounce bottle. Using a funnel, pour oil into bottle. Cover tightly, and refrigerate unused portions. Use within 2 to 3 days.

Italian Sausage Jambalaya

Ingredients

1 (19 ounce) package Bob Evans® Italian Sausage, cut into 2-inch pieces
1/2 cup diced onion
1/2 cup diced celery
1 (14.5 ounce) can diced tomatoes
1 (10 ounce) package frozen cut okra, thawed
1 cup chicken broth
1/2 cup uncooked rice
1/2 teaspoon hot sauce
1 teaspoon oregano
1/2 teaspoon thyme

Directions

In a nonstick skillet over medium heat, cook sausage alone until done. Set aside. In same skillet, saute onion and celery until tender. Add cooked sausage, tomatoes, okra, chicken broth, rice, hot sauce, oregano and thyme. Stir to combine. Bring to a boil. Cover, reduce heat to low and simmer for 15 to 20 minutes or until rice is tender.

Italian Pasta Salad I

Ingredients

1 (16 ounce) package rotini pasta
1 cup Italian-style salad dressing
1 cup creamy Caesar salad dressing
1 cup grated Parmesan cheese
1 red bell pepper, diced
1 green bell pepper, chopped
1 red onion, diced

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, Italian salad dressing, Caesar dressing, red bell pepper, green bell pepper and red onion. Mix well and serve chilled or at room temperature.

Italian Bread I

Ingredients

1/4 cup chopped sun-dried tomatoes
2 1/2 cups all-purpose flour
2 tablespoons white sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon dried rosemary
2 tablespoons dried parsley
1 cup shredded sharp Cheddar cheese
1/4 cup chopped green onions
1 egg
1 1/2 cups buttermilk
3 tablespoons olive oil
1 clove crushed garlic

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 5 loaf pan.

Whisk together the oil, egg, and buttermilk in a small bowl.

In a large bowl, whisk together flour, sugar, baking powder, soda, salt, and dried herbs. Stir in cheese and onions. Pour buttermilk mixture into the flour mixture, and stir to combine. Add garlic and tomatoes until evenly distributed. Spread batter into prepared pan. Smooth top, and tap pan on counter to remove bubbles.

Bake for 60 to 65 minutes, until golden. Cool loaf on wire rack.

Italian Chicken Spaghetti with Tequila

Ingredients

12 ounces spaghetti
2 tablespoons olive oil
4 skinless, boneless chicken breast halves - diced
1/4 cup Italian seasoning
2 teaspoons bottled minced garlic
1 (15.5 ounce) can diced tomatoes
1/2 cup tequila
salt and ground black pepper to taste

Directions

Bring a large pot of lightly-salted water to a boil; add the pasta and cook until al dente, 8 to 10 minutes; drain. Place spaghetti in a large bowl.

Heat the olive oil in a skillet over medium heat. Cook and stir the chicken in the hot oil until browned; stir in the Italian seasoning and garlic and cook until the chicken is cooked through, about 5 minutes. Add the tomatoes and tequila; simmer another 5 minutes. Season with salt and pepper. Pour into the bowl with the spaghetti and stir to combine; serve immediately.

Italian Stewed Tomatoes

Ingredients

24 large tomatoes - peeled,
seeded and chopped
1 cup chopped celery
1/2 cup chopped onion
1/4 cup chopped green bell
pepper
2 teaspoons dried basil
1 tablespoon white sugar

Directions

In a large saucepan over medium heat, combine tomatoes, celery, onion, bell pepper, basil and sugar. Cover and cook for 10 minutes, stirring occasionally to prevent sticking.

Italian Restaurant-Style Dressing

Ingredients

1/2 cup white wine vinegar
1/3 cup water
1/3 cup vegetable oil
1/4 cup corn syrup
2 tablespoons grated Romano cheese
2 tablespoons dry pectin
1 tablespoon salt
1 teaspoon lemon juice
1/2 teaspoon minced garlic
1/4 teaspoon dried parsley
1 pinch crushed red pepper flakes
1 pinch dried oregano

Directions

In a blender, combine the vinegar, water, oil, corn syrup, cheese, pectin, salt, lemon juice, garlic, parsley, red pepper flakes and oregano. Blend for 30 seconds and refrigerate for at least 1 hour.

Italian Riboletta Soup

Ingredients

2 tablespoons olive oil
1 onion, chopped
2 tablespoons minced garlic
2 stalks celery, chopped
1 carrot, chopped
1 bay leaf
1/4 cup chopped parsley
4 cups chicken broth
1 cup water
2 (14.5 ounce) cans stewed tomatoes
1 teaspoon dried thyme
3 cups shredded cabbage
1 potato, peeled and diced
2 1/2 cups cooked white beans
6 slices French or Italian-style bread
1/2 cup grated Parmesan cheese

Directions

In a large saucepan, heat the olive oil over medium heat. Cook the onions, garlic, celery and carrot until the onion is soft.

Stir in bay leaf, parsley, chicken stock, water, tomatoes, thyme, cabbage, potato, and cooked beans. Bring to a simmer and cook for about 40 minutes, or until beans are tender. Season with salt and pepper to taste.

Preheat oven to 350 degrees F(175 degrees C). In a 4 quart casserole dish, place 1/3 of the mixture over the bottom. Layer 3 of the stale pieces of bread over the top. Place another 1/3 of the soup mixture over the bread followed by remaining 3 slices of bread. Top with remaining 1/3 of soup.

Sprinkle with Parmesan cheese and bake for 30-40 minutes, or until soup is bubbling and cheese is light golden.

Easy Italian Chicken II

Ingredients

6 skinless, boneless chicken breast halves
1 (16 ounce) bottle Italian-style salad dressing

Directions

To Marinate: Pour salad dressing into a large, resealable plastic bag. Add chicken breasts, seal bag and shake to coat. Place in refrigerator for at least 1 hour or overnight (the longer you marinate, the more taste the chicken will absorb).

Preheat oven to 350 degrees F (175 degrees C).

Remove chicken from bag, discarding remaining marinade. Place chicken in a lightly greased 9x13 inch baking dish and bake at 350 degrees F (175 degrees C) for 1 hour, or until chicken is cooked through and juices run clear. Note: Turn chicken occasionally while baking.

Nenni's Italian Pork Sausage

Ingredients

9 pounds pork shoulder, cut into cubes
3 tablespoons garlic powder
1/4 cup fennel seed
2 tablespoons crushed red pepper flakes
4 teaspoons salt
2 teaspoons ground black pepper
2 tablespoons dried parsley
1/2 cup dry white wine
15 feet 1 1/2 inch diameter hog casings, rinsed

Directions

Combine the pork cubes with the garlic powder, fennel seed, red pepper flakes, salt, black pepper, and parsley; grind through a coarse plate. Mix in the white wine and grind again. Stuff into the rinsed hog casings, twisting into 4-inch lengths. Cover and refrigerate overnight to allow the seasonings to infuse into the meat before cooking or freezing.

Italian Sausage Soup

Ingredients

1 pound Italian sausage
1 clove garlic, minced
2 (14 ounce) cans beef broth
1 (14.5 ounce) can Italian-style stewed tomatoes
1 cup sliced carrots
1 (14.5 ounce) can great Northern beans, undrained
2 small zucchini, cubed
2 cups spinach - packed, rinsed and torn
1/4 teaspoon ground black pepper
1/4 teaspoon salt

Directions

In a stockpot or Dutch oven, brown sausage with garlic. Stir in broth, tomatoes and carrots, and season with salt and pepper. Reduce heat, cover, and simmer 15 minutes.

Stir in beans with liquid and zucchini. Cover, and simmer another 15 minutes, or until zucchini is tender.

Remove from heat, and add spinach. Replace lid allowing the heat from the soup to cook the spinach leaves. Soup is ready to serve after 5 minutes.

Italian Special Sweet Fried Ravioli Cookies

Ingredients

4 (1 ounce) squares semisweet chocolate
1 (1 ounce) square unsweetened chocolate
2 cups shortening for frying
1 cup garbanzo beans, drained and pureed
1 cup white sugar
1 teaspoon ground cinnamon
1/4 cup pureed dates
3/4 cup ground walnuts

3 eggs
1/4 cup melted shortening
2 1/2 cups all-purpose flour
1/4 cup white sugar
1/4 teaspoon salt
1/3 cup confectioners' sugar for dusting

Directions

Melt semisweet chocolate and unsweetened chocolate in the top of a double boiler or in a bowl in the microwave. Stir until smooth. Set aside to cool. Heat the 2 cups shortening in a large, heavy skillet or deep fryer.

In a small bowl, stir together the pureed garbanzo beans, sugar, and cinnamon. Stir in the dates and nuts. Blend with the cooled chocolate. Chill while you make the dough.

In a medium bowl, beat the eggs until fluffy. Stir in the 1/4 cup melted shortening. Sift together the flour, sugar, and salt, and fold into the egg mixture. Add extra flour if necessary to make the dough easy to handle.

On a lightly floured surface, roll the dough out to 1/8 inch thickness. Cut into 3 inch circles using a cookie cutter or a large drinking glass. Place 1 teaspoon of the chocolate filling mixture onto the center of each cookie, fold over into a half circle, and pinch to seal.

Fry cookies in 1 1/2 inches of hot oil, turning once. Cookies should be light brown. Remove with a slotted spoon and drain on paper towels. Refrigerate when cool. Sprinkle with confectioners' sugar before serving.

Italian Style Meatloaf I

Ingredients

1 1/2 pounds ground beef
2 eggs, beaten
3/4 cup dry bread crumbs
1/4 cup ketchup
1 teaspoon Italian-style seasoning
1 teaspoon dried oregano
1 teaspoon dried basil
1 teaspoon garlic salt
1 (14.5 ounce) can diced tomatoes, drained
1 1/2 cups shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together ground beef, eggs, bread crumbs and ketchup. Season with Italian-style seasoning, oregano, basil, garlic salt, diced tomatoes and cheese. Press into a 9x5 inch loaf pan, and cover loosely with foil.

Bake in the preheated oven approximately 1 hour, or until internal temperature reaches 160 degrees F (70 degrees C).

Southern Italian Thanksgiving Stuffing

Ingredients

1 1/2 pounds bulk Italian sausage
2 tablespoons olive oil
6 ounces pancetta bacon, diced
2 onions, chopped
7 large stalks celery, chopped
4 cloves garlic, minced
6 cups day-old French bread, cut into 1/2 inch cubes
3 cups crumbled cornbread
1 1/2 tablespoons rubbed dried sage
1 1/2 tablespoons poultry seasoning
1 teaspoon salt
1 cup toasted pine nuts
4 cups chicken broth
2 cups shredded mozzarella cheese
1/2 cup butter
2 tablespoons chopped fresh sage
1 ounce shaved Parmesan cheese

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a deep 9x13 inch baking dish or roasting pan.

Heat a large skillet over medium-high heat and stir in the sausage. Cook and stir until the sausage is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Place the browned sausage into a large mixing bowl.

Meanwhile, heat the olive oil and pancetta in a large skillet over medium heat. Once the pancetta begins to brown, stir in the onions and celery, and cook until the onion softens and turns translucent, about 8 minutes. Stir in the garlic, and cook another 3 minutes until the aroma of the garlic mellows.

Scrape the onion mixture into the bowl with the crumbled sausage. Add the French bread, cornbread, dried sage, poultry seasoning, salt, and pine nuts; stir well. Pour in the chicken broth and mozzarella cheese; stir until the chicken stock has been absorbed by the bread and the stuffing is evenly mixed. Pack the stuffing into the prepared baking dish, and dot the butter overtop. Cover with aluminum foil.

Bake in the preheated oven for 45 minutes, then remove the foil, and continue baking until the top has turned golden brown, about 15 minutes more. Sprinkle with the fresh sage and shaved Parmesan cheese to serve.

Mid-Summer Italian Bread Salad

Ingredients

- 1 clove garlic
- 1 (1 pound) loaf Italian bread
- 1 cup chopped tomatoes
- 1 cup cucumber - peeled, seeded and chopped
- 1 cup chopped red onion
- 1 clove garlic, minced
- 2 cups chopped fresh basil
- 1/8 cup chopped fresh thyme
- 1/4 cup olive oil
- 2 tablespoons balsamic vinegar

Directions

Rub a peeled clove of garlic around a wooden salad bowl.

Pull apart or chop the bread into bite-size pieces.

In the prepared salad bowl, combine the bread, tomatoes, cucumbers, red onions, garlic, basil and thyme. Add enough olive oil and vinegar to lightly coat, toss and serve.

Chocolate Italian Cream Cake

Ingredients

1/2 cup butter
1/2 cup shortening
2 cups white sugar
5 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1/4 cup unsweetened cocoa powder
1 cup buttermilk
1 teaspoon vanilla extract
1 cup shredded coconut
1 cup chopped pecans
1 cup cream cheese
1/2 cup butter
1/4 cup unsweetened cocoa powder
4 cups sifted confectioners' sugar
1 cup chopped pecans
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour three 8-inch round cake pans. Separate the eggs.

Cream 1/2 cup of the butter, shortening and sugar together. Add egg yolks, one at a time, beating after each addition. Stir in 1 teaspoon of the vanilla.

Sift soda, flour and 1/4 cup cocoa together. Add alternately with buttermilk to the creamed mixture, beginning and ending with dry ingredients. Stir in the coconut and 1 cup of the chopped pecans.

Beat the egg whites until stiff peaks form and fold into the batter. Pour batter into the prepared cake pans.

Bake at 325 degrees F (165 degrees C) for 25 to 30 minutes. Let cakes cool completely before frosting between layers and on sides.

To Make Frosting: Cream the cream cheese and butter together. Sift confectioner's sugar and 1/4 cup cocoa, beating in a little at a time until well-creamed. Add 1 teaspoon vanilla and 1 cup pecans.

Pizzelle-Italian Tradition

Ingredients

6 eggs
1 1/2 cups white sugar
1 cup butter, melted
1 teaspoon lemon zest
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
4 teaspoons baking powder

Directions

In a medium bowl, beat the eggs with an electric mixer until light. Add the sugar, butter, lemon zest and vanilla, mix well. Stir in the flour and baking powder.

Heat pizzelle iron. Drop batter by teaspoonfuls onto the center of the patterns, close the lid and cook for about 30 seconds. Test the cooking time on the first one, because temperatures may vary. Remove cookies carefully from the iron and cool on wire racks.

Italian Sausage Lasagna

Ingredients

2 Italian sausage links, casings removed
1/4 cup chopped onion
1 garlic clove, minced
1 (14.5 ounce) can diced tomatoes, undrained
1/4 cup tomato paste
3/4 teaspoon sugar
1/2 teaspoon dried basil
1/4 teaspoon salt
1/8 teaspoon crushed red pepper flakes
1/8 teaspoon pepper
1 egg, beaten
3/4 cup ricotta cheese
1 tablespoon minced fresh parsley
4 lasagna noodles, cooked and drained
3/4 cup shredded part-skim mozzarella cheese
1 tablespoon grated Parmesan cheese

Directions

Crumble sausage into a small skillet. Add onion and garlic; cook over medium heat until meat is no longer pink. Drain. Add the tomatoes, tomato paste, sugar and seasonings. Bring to a boil. Reduce heat; simmer, uncovered, 20 minutes. Combine the egg, ricotta and parsley.

Spread 1/4 cup sauce in an 8-in. x 4-in. x 2-in. loaf dish coated with nonstick cooking spray. Trim noodles to fit dish. Layer a third of the noodle pieces over sauce; top with a third of the remaining sauce, a third of the ricotta mixture and 3 tablespoons mozzarella cheese. Repeat layers twice.

Cover; bake at 375 degrees F for 30 minutes or until browned. Sprinkle with Parmesan cheese. Let stand 15 minutes before cutting.

Italian Grilled Cheese Sandwiches

Ingredients

1/4 cup unsalted butter
1/8 teaspoon garlic powder
(optional)
12 slices white bread
1 teaspoon dried oregano
1 (8 ounce) package shredded
mozzarella cheese
1 (24 ounce) jar vodka marinara
sauce

Directions

Preheat your oven's broiler.

Place 6 slices of bread onto a baking sheet. Spread a small handful of the mozzarella cheese over each slice. Top with the remaining 6 slices of bread. Mix together the butter and garlic powder, brush some over the tops of the sandwiches, or spread with the back of a tablespoon. Sprinkle with dried oregano.

Place baking sheet under the broiler for 2 to 3 minutes, until golden brown. Remove pan from oven, flip sandwiches, and brush the other sides with butter, and sprinkle with oregano. Return to the broiler, and cook until golden, about 2 minutes.

Cut sandwiches in half diagonally, and serve immediately with vodka sauce on the side for dipping.

Italian Cheese Loaf

Ingredients

1 (1 pound) loaf French bread
2 cups diced fresh tomatoes
1 cup shredded mozzarella cheese
1 cup shredded Cheddar cheese
1 medium onion, finely chopped
1/4 cup grated Romano cheese
1/4 cup chopped ripe olives
1/4 cup Italian salad dressing
1 teaspoon chopped fresh basil
1 teaspoon chopped fresh oregano

Directions

Cut top half off loaf of bread; set aside. Carefully hollow out bottom of loaf, leaving a 1/2-in. shell (discard removed bread or save for another use). In a bowl, combine the remaining ingredients; mix well. Spoon into bread shell; replace top. Wrap in foil. bake at 350 degrees F for 25 minutes or until cheese is melted. Slice and serve warm.

Italian-Style Pasta Toss

Ingredients

1 (14.5 ounce) can diced tomatoes with garlic and onion, undrained
1 (8 ounce) bottle Italian or Caesar salad dressing
1 (6.5 ounce) jar marinated artichoke hearts, undrained
1 (6 ounce) can pitted ripe olives, drained
1 (3 ounce) package sliced pepperoni
1 medium green pepper, chopped
2 medium carrots, thinly sliced
2 green onions, sliced
4 cups cooked tortellini
Shredded Parmesan cheese

Directions

In a large bowl, combine the first eight ingredients. Add tortellini and toss to coat. Sprinkle with Parmesan cheese. Serve immediately with a slotted spoon or refrigerate.

Italian Wedding Soup II

Ingredients

2 medium heads escarole,
cleaned and chopped
8 cups chicken broth
1 pound ground beef
4 eggs, divided
1 cup dry bread crumbs
2 tablespoons dried basil
1 teaspoon dried parsley
1 1/2 cups grated Parmesan
cheese

Directions

In a large pot of boiling water, add the escarole and cook until it wilts (this removes the bitter taste from the greens). Remove from heat and strain the greens from the water. When cooled, squeeze out all excess liquid.

In a separate pot over medium heat, bring the broth to a boil. In a separate large bowl, combine the ground beef, 1 egg, breadcrumbs, basil, parsley and 1/2 cup Parmesan cheese. Mix well and form into bite-size balls. Drop the balls into the broth. When they rise to the top, they are cooked.

Add the escarole to the broth. In a separate bowl, combine the remaining 3 eggs with the remaining 1 cup of cheese. Pour this mixture into the soup, stirring continuously, until the egg is cooked.

Italian Beef in a Bucket

Ingredients

3 1/2 pounds rump roast
1 (12 ounce) jar pickled mixed vegetables
1 (16 ounce) jar pepperoncini
1 (.7 ounce) package dry Italian-style salad dressing mix
1 (10.5 ounce) can beef broth

Directions

Place the roast in a 3 1/2 quart slow-cooker, and add the pickled mixed vegetables, pepperoncini, Italian dressing mix, and beef broth. Stir to blend, cover, and cook on low for 18 hours (yes, 18 hours - a light timer works well if you don't want to stay up until midnight to turn it on).

To serve, remove roast from the slow cooker. If necessary, slice it for sandwiches, but it usually just falls apart. Place the pickled vegetables and pepperoncini in a bowl to serve along with the meat.

Italian Style Winter Soup

Ingredients

2 tablespoons olive oil
3 cloves garlic, minced
2 tablespoons chopped onion
4 (3.5 ounce) links Italian sausage, sliced
8 cups chicken stock
1 teaspoon dried oregano
1 tablespoon dried basil
1/4 cup chopped fresh parsley
2 cups uncooked white rice
1/2 cup heavy cream

Directions

Heat oil in a large pot over medium heat. Add garlic and onion and saute for 3 minutes, or until tender. Add the sausage, browning well on all sides, about 5 minutes.

Add the chicken stock, oregano, basil and parsley. Bring to a boil, reduce heat to low and simmer for 1 hour.

Add the rice and simmer for 30 more minutes. Finally, add the cream, stirring well. Remove from heat and let soup rest for 5 minutes before serving.

Italian Creme Layer Cake

Ingredients

1 cup buttermilk
1 teaspoon baking soda
2 cups white sugar
1/2 cup butter
1/2 cup vegetable oil
1/2 cup shortening
4 egg yolks
1 teaspoon vanilla extract
4 egg whites
2 cups all-purpose flour
1 (3.5 ounce) package flaked coconut
1 cup chopped pecans

1 (8 ounce) package cream cheese, softened
1/2 cup margarine, softened
4 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease three 9 inch, round cake pans. Combine soda and buttermilk, and let stand a few minutes.

In a large bowl, cream sugar, 1/2 cup butter, 1/2 cup oil and shortening. Add egg yolks one at a time, beating well after each addition. Mix buttermilk mixture alternately with flour into creamed mixture. Stir in 1 teaspoon vanilla.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Gently stir in 1 cup pecans and coconut.

Pour batter into prepared pans. Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the Cream Cheese Frosting: Beat together cream cheese, 1/2 cup butter or margarine, 1 teaspoon vanilla, and confectioners' sugar. Stir in 1 cup chopped pecans. Frost and fill cooled cake with cream cheese frosting.

Italian Beef Hoagies

Ingredients

1 (4 pound) boneless sirloin tip roast, halved
2 (.7 ounce) packages Italian salad dressing mix
2 cups water
1 (16 ounce) jar mild pepper rings, undrained
18 hoagie buns, split

Directions

Place roast in a 5-qt. slow cooker. Combine the salad dressing mix and water; pour over roast. Cover and cook on low for 8 hours or until meat is tender. Remove meat; shred with a fork and return to slow cooker. Add pepper rings; heat through. Spoon 1/2 cup meat mixture onto each bun.

Italian Ties

Ingredients

2 1/4 cups all-purpose flour
2 tablespoons white sugar
1 pinch salt
1 egg
1 teaspoon vanilla extract
2 tablespoons butter, melted
3 tablespoons sherry
1 cup vegetable oil for frying
1/3 cup confectioners' sugar for decoration

Directions

In a medium bowl, stir together the flour, salt, and sugar. Add the egg, butter and vanilla, mix until dough becomes stiff. Stir in the sherry 1 tablespoon at a time until dough is workable and smooth. Cover and refrigerate for about 2 hours.

On a lightly floured surface, roll the dough out to 1/8 inch thickness. Cut into long narrow strips, and tie into loose knots, do not pull tight. Heat cooking oil to 375 degrees F (190 degrees C). Oil should be about 1 1/2 to 2 inches deep. Fry ties in hot oil for about 2 minutes, until they puff up and turn golden brown. Drain on a brown paper bag or on paper towels. Dust with confectioners sugar while still warm.

Festival-Style Grilled Italian Sausage Sandwiches

Ingredients

4 (4 ounce) links hot Italian sausage
1 red bell pepper, halved and seeded
1 small onion, peeled and cut in half crosswise
2 teaspoons olive oil
salt and pepper to taste
1 tablespoon olive oil
4 (6 inch) sandwich rolls, split and toasted

Directions

Preheat an outdoor grill for medium heat. Lightly oil grate, and set 4 inches from the heat.

Pierce the sausages in a few places with a fork, and set aside. Slice off the bottoms of the onion halves so they will sit flat on the grill. Brush the bell pepper and onion halves with 2 teaspoons of olive oil.

Place the sausages, onions, and peppers on the preheated grill. Cook and turn the sausages until well browned and juices run clear. Cook vegetables until tender and peppers are slightly charred. Remove vegetables and sausages from the grill.

Place the peppers in a paper bag, close, and cool slightly. Remove and discard the charred skin from the peppers; slice peppers into strips. Slice the onion halves. Place salt and pepper to taste, and 1 tablespoon olive oil in a bowl. Add the peppers and onions, and toss until evenly coated. To serve, place sausages in sandwich rolls, and top with the pepper and onion mixture.

Easy Italian Herb Focaccia

Ingredients

3 1/4 cups all-purpose flour
1 envelope Fleischmann's®
RapidRise Yeast
1 tablespoon sugar
1 teaspoon salt
1/4 cup extra virgin olive oil,
divided
1 2/3 cups very warm water (120
degrees F to 130 degrees F)
2 tablespoons shredded
Parmesan cheese
1 tablespoon Spice Islands®
Italian Herb Seasoning

Directions

Mix flour, undissolved yeast, sugar and salt in a large bowl. Add 2 tablespoons olive oil and water, stirring until well mixed. Spread dough into greased 13 x 9-inch pan. Cover.

Let rise until doubled, about 30 minutes.

Poke multiple holes into the dough using the handle of a wooden spoon. Drizzle 2 tablespoons of olive oil over dough; sprinkle with Parmesan cheese and Italian herb seasoning. Cover.

Let rise an additional 15 minutes while oven preheats to 375 degrees F.

Bake 30 to 35 minutes until lightly browned. Cool slightly and cut into slices; serve warm. If desired, serve with additional olive oil for dipping.

Italian Pasta Veggie Salad

Ingredients

10 ounces fusilli pasta
1 onion, chopped
1 green bell pepper, chopped
2 tomatoes, chopped
1 cup chopped mushrooms
3/4 cup fat free Italian-style dressing

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, onion, bell pepper, tomatoes and mushrooms. Pour enough dressing over to coat; toss and refrigerate until chilled.

Italian Easter Bread

Ingredients

3 cups all-purpose flour
1/4 cup sugar
1 (.25 ounce) package active dry yeast
1 teaspoon salt
2/3 cup warm milk (120 to 130 degrees F)
2 tablespoons butter or margarine, softened
7 eggs
1/2 cup chopped mixed candied fruit
1/4 cup chopped blanched almonds
1/2 teaspoon anise seeds
vegetable oil

Directions

In a mixing bowl, combine 1 cup flour, sugar, yeast and salt. Add milk and butter; beat 2 minutes on medium. Add 2 eggs and 1/2 cup flour; beat 2 minutes on high. Stir in fruit, nuts and aniseed; mix well. Stir in enough remaining flour to form a soft dough. Turn onto a lightly floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl; turn once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. If desired, dye remaining eggs (leave them uncooked); lightly rub with oil. Punch dough down. Divide in half; roll each piece into a 24-in. rope. Loosely twist ropes and tuck eggs into openings. Cover and let rise until doubled, about 30 minutes. Bake at 350 degrees F for 30-35 minutes or until golden brown. Remove from pan; cool on a wire rack.

Italian Vegetable Potato Topper

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular or
98% Fat Free)
1 dash ground black pepper
2 cups frozen Italian vegetable
combination
1/4 cup grated Parmesan cheese
4 hot baked potatoes , split
Chopped tomato

Directions

Heat the soup, black pepper, vegetables and cheese in a 3-quart
saucepan over medium heat to a boil, stirring occasionally. Reduce
the heat to low. Cover and cook for 5 minutes or until the
vegetables are tender, stirring occasionally.

Spoon the vegetable mixture over the potatoes. Top with the
tomato.

Tennille's Italian Pasta Salad

Ingredients

1 cup fresh broccoli florets
1 cup fresh cauliflower florets
1 tablespoon butter
1 teaspoon salt
1 (32 ounce) package seashell pasta
1 (16 ounce) bottle Italian-style salad dressing
1 cup shredded carrots
2 cucumbers, diced
3 tomatoes, diced
8 ounces shredded Cheddar cheese

Directions

Steam broccoli and cauliflower florets until tender. Place broccoli and cauliflower in a large bowl, toss with butter and salt.

Bring a large pot of salted water to a boil. Stir in the macaroni and return the water to a boil. Let cook until the noodles are al dente, drain well.

In a large mixing bowl, mix the Italian dressing with the hot macaroni. Next, mix in the carrots, cucumbers, tomatoes, broccoli, and cauliflower. Cover the bowl and refrigerate for 30 minutes.

After the pasta and vegetables have been chilling for 30 minutes, stir in the cheese. Return the bowl to the refrigerator for another 30 to 45 minutes before serving.

Italian Meat Loaves

Ingredients

2 eggs, beaten
3/4 cup cracker or bread crumbs
1/2 cup milk
10 tablespoons grated Parmesan cheese, divided
1/4 cup finely chopped onion
1 teaspoon Worcestershire sauce
1 teaspoon garlic salt
1 teaspoon Italian seasoning, divided
2 pounds ground pork
1/4 cup ketchup

Directions

In a large bowl, combine eggs, crumbs, milk, 1/2 cup cheese, onion, Worcestershire sauce, garlic salt and 1/2 teaspoon Italian seasoning. Add pork and mix well. shape into 10 individual loaves; place on a rack in a greased large shallow baking pan. Spread ketchup over loaves; sprinkle with remaining cheese and Italian seasoning. Bake at 350 degrees F for 45-55 minutes or until no pink remains.

Hearty Italian Sandwiches

Ingredients

1 1/2 pounds lean ground beef
1 1/2 pounds bulk Italian sausage
2 large onions, sliced
2 large green peppers, sliced
2 large sweet red peppers, sliced
1 teaspoon salt
1 teaspoon pepper
1/4 teaspoon crushed red pepper flakes
8 sandwich rolls, split
shredded Monterey Jack cheese (optional)

Directions

In a skillet, brown beef and sausage; drain.

Place a third of the onions and peppers in a slow cooker; top with half of the meat mixture. Repeat layers of vegetables and meat, then top with remaining vegetables. Sprinkle with salt, pepper and pepper flakes. Cover and cook on low for 6 hours or until vegetables are tender.

With a slotted spoon, serve about 1 cup of meat and vegetables on each roll. Top with cheese if desired. Use pan juices for dipping if desired.

Italian Asparagus Salad

Ingredients

1/2 cup Marzetti® Blue Cheese
Italian Vinaigrette Dressing
1 1/4 pounds fresh asparagus,
trimmed
1/4 cup pine nuts
3 roasted red peppers, packed in
water, cut into 1/4-inch pieces
1/4 cup chopped fresh parsley

Directions

Bring a large pot of water to a boil. Cook asparagus for 1 minute. Drain. Rinse and cool under cold water. Pat asparagus dry with paper towels. Preheat oven to 350 degrees F. Toast pine nuts for 5-7 minutes. Cool.

Arrange asparagus on a platter, top with peppers and parsley. Pour Marzetti Italian Blue Cheese Crumble Dressing over all. Sprinkle with toasted pine nuts. Serve.

Cod with Italian Crumb Topping

Ingredients

1/4 cup fine dry bread crumbs
2 tablespoons grated Parmesan cheese
1 tablespoon cornmeal
1 teaspoon olive oil
1/2 teaspoon Italian seasoning
1/8 teaspoon garlic powder
1/8 teaspoon ground black pepper
4 (3 ounce) fillets cod fillets
1 egg white, lightly beaten

Directions

Preheat oven to 450 degrees F (230 degrees C).

In a small shallow bowl, stir together the bread crumbs, cheese, cornmeal, oil, Italian seasoning, garlic powder and pepper; set aside.

Coat the rack of a broiling pan with cooking spray. Place the cod on the rack, folding under any thin edges of the filets. Brush with the egg white, then spoon the crumb mixture evenly on top.

Bake in a preheated oven for 10 to 12 minutes or until the fish flakes easily when tested with a fork and is opaque all the way through.

Italian Drop Biscuits

Ingredients

2 cups biscuit/baking mix
1 cup shredded Cheddar cheese
1/2 cup cold water
2 tablespoons chopped green chilies
1/4 cup butter, melted
1 teaspoon dried parsley flakes
1/2 teaspoon Italian seasoning
1/4 teaspoon garlic powder

Directions

In a bowl, combine biscuit mix, cheese, water and chilies just until moistened. Drop by heaping tablespoonfuls onto a greased baking sheet. Bake at 450 degrees F for 8-10 minutes or until golden brown. In a small bowl, combine the butter, parsley, Italian seasoning and garlic powder; brush over warm biscuits.

Basic Italian Biscotti

Ingredients

5 cups all-purpose flour
1 1/2 cups sifted confectioners' sugar
2 tablespoons baking powder
1 cup shortening
3 eggs
1 tablespoon vanilla extract

Directions

Sift flour and measure. Resift with sugar and baking powder onto a flat surface. Cut shortening into dry ingredients until mixture resembles coarse cornmeal.

Make a well in flour and break eggs into it. Add vanilla, and knead dough well for about 5 minutes until it is smooth, adding a little more flour if dough seems too soft and sticky.

Pinch off bits of dough about the size of an apricot, and form into desired shapes. Cookies may be baked as rings, strips, or in letters, such as S.

Place 1 inch apart on greased cookie sheet and bake in hot 450 degree F (230 degrees C) oven for 10 minutes, until golden brown. Watch carefully, because they burn easily.

Grandma Maul's Italian Beef

Ingredients

1 (4 pound) boneless beef chuck roast
1/2 cup all-purpose flour
salt and ground black pepper to taste
2 tablespoons olive oil
2 cloves garlic, minced
1 cup water
1 tablespoon anise seed
1 tablespoon sesame seed
1 large green bell pepper, julienned

Directions

Rinse and pat dry the roast. Coat the roast evenly with the flour; season with salt and pepper.

Heat the olive oil in a skillet over medium-high heat. Add the garlic to the hot oil; sear the beef in the oil until all sides are slightly browned. Transfer the roast to a slow cooker. Pour the water over the roast.

Cook on Low for 5 hours. Add the anise seed and sesame seed to the slow cooker and cook another 4 hours. Add the green bell pepper and continue cooking until the meat is tender and easily pulled apart, about 1 hour more.

Mom's Italian Beef Barley Soup

Ingredients

2 pounds cubed beef chuck roast
5 cups water
4 cubes beef bouillon, crumbled
1/2 onion, chopped
1 (8 ounce) can tomato sauce
3/4 cup uncooked pearl barley
salt and pepper to taste

Directions

In a slow cooker, combine beef, water, bouillon, onion, tomato sauce, barley, salt and pepper.

Cover, and cook on Low for 5 hours.

Italian Dipping Sticks

Ingredients

1 (11 ounce) can refrigerated breadsticks
1/4 cup grated Parmesan cheese
1/2 teaspoon Italian seasoning
1 cup pizza sauce
1/4 cup shredded mozzarella cheese

Directions

Unroll breadstick dough; cut each piece in half widthwise and separate. In a large resealable plastic bag, combine Parmesan cheese and Italian seasoning. Add dough pieces, a few at a time, and shake to coat. Place on an ungreased baking sheet. Bake at 375 degrees F for 10-13 minutes or until golden brown.

Meanwhile, place pizza sauce in a microwave-safe bowl. Cover; microwave on high for 1-2 minutes or until bubbly. Sprinkle with the mozzarella cheese. Microwave 1 minute longer or until cheese is melted. Serve with breadsticks.

Italian Anise Toast

Ingredients

2 eggs
2/3 cup white sugar
1 teaspoon anise seed
1 cup all-purpose flour

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour on 3 9x5x3 inch loaf pan.

Beat the eggs and sugar thoroughly add the anise seed then mix in the flour. Scrape dough into the prepared pan (pan will only be about 1/2 full).

Bake at 375 degrees F (190 degrees) for about 20 minutes or until a toothpick inserted in the center comes out clean. Remove from pan and slice into 16 slices about 1/2 inch thick each. Place sliced cookies on a baking sheet and bake for 5 minutes until bottom is browned, turn and bake for another 5 minutes until the other side is browned. Enjoy!

Italian Sausage Soup II

Ingredients

2 tablespoons olive oil
1 pound Italian sausage, casings removed
1 1/2 cups chopped onion
1 1/2 cups sliced carrots
1 stalk celery with leaves, chopped
1 tablespoon chopped garlic
1 teaspoon dried basil
1 teaspoon dried rosemary
1/4 teaspoon dried crushed red pepper
1/4 teaspoon dried sage
1 (14.5 ounce) can canned diced tomatoes
5 cups chicken broth
1 (16 ounce) can kidney beans, drained
1 cup uncooked pasta shells

Directions

Heat the oil in a large pot over medium-high heat. Cook the sausage until evenly browned, and break into pieces. Stir in the onions, carrots, celery, garlic, basil, rosemary, red pepper, and sage. Continue cooking 10 minutes, until vegetables are tender. Mix in tomatoes, and cook until heated through. Stir in the broth and beans. Bring to a boil. Reduce heat to low, and simmer 20 minutes.

Stir pasta into soup, and continue cooking 10 minutes, or until pasta is al dente.

Italian Meat Sauce II

Ingredients

4 tablespoons extra virgin olive oil, divided
1 white onion, diced
3 cloves garlic, crushed
2 (28 ounce) cans crushed tomatoes
2 (28 ounce) cans whole peeled tomatoes
3/4 cup chopped Italian flat leaf parsley, divided
2 teaspoons garlic powder, divided
1 pound ground beef chuck
1 cup bread crumbs
1 egg
3 tablespoons milk
salt and pepper to taste
1/2 pound hot Italian sausage
1/2 pound mild Italian sausage
1/2 pound pork neck bones
1/4 cup red wine (optional)

Directions

Heat 2 tablespoons olive oil in a large saucepan over medium heat. Saute onion and garlic until onion is soft and translucent. Pour in crushed tomatoes and whole tomatoes. As you are adding the whole tomatoes, let them slowly slide through your fingers and crush them coarsely on the way into the pot. Season with 1/4 cup of the parsley and 1 teaspoon garlic powder. Cover, and reduce heat to low.

In a large bowl, mix the ground beef chuck, breadcrumbs, 1 teaspoon garlic powder, 1/8 cup parsley, egg, milk, and salt and pepper to taste. Mix ingredients with your hands until well blended. Form into small, golf ball-size meatballs. Slice all of the sausage links but one hot and one mild link into 1/2 inch chunks.

Heat 2 tablespoons in a large skillet over medium heat. The oil should be slightly smoking. Slice open the remaining links of hot and mild sausage, and crumble into the pan. Saute, continually breaking up the pieces, until they are all golden brown. Transfer to the sauce. Brown the meatballs, chopped sausage links, and pork bones on all sides until they are a deep golden brown. You may need to do this in stages, and continually transfer into the sauce when browned. Drain excess fat.

Pour the red wine into the skillet and deglaze all of the brown chunks on the bottom of the pan. Let the wine reduce to about half, then transfer into the sauce. Frequently stir, and season with salt and pepper to taste for about another hour after the last meat has been transferred into the pan. Finish by stirring the remaining fresh parsley into the sauce. Spoon sauce over your favorite pasta and serve the meat on a separate plate.

Original Homemade Italian Beef

Ingredients

3 pounds beef chuck roast
3 (1 ounce) packages dry Italian salad dressing mix
1 cup water
1 (16 ounce) jar pepperoncini peppers
8 hamburger buns, split

Directions

Place the roast into a slow cooker, and season with Italian dressing mix. Pour in the water. Cover, and cook on High for 6 to 7 hours. During the last hour, shred the meat with two forks - if it does not shred easily, cook longer. Add the peppers, and as much of the juice as you like for additional flavor. Serve on buns.

Italian Sausage With Spaghetti

Ingredients

3 ounces uncooked spaghetti
1 small onion, chopped
1/4 cup chopped green pepper
2 tablespoons butter
2 Italian sausage links, casings removed
1 cup sliced fresh mushrooms
1/4 cup sliced ripe olives
1 1/2 teaspoons Italian seasoning
1/4 teaspoon salt
1 cup heavy whipping cream
Shredded Parmesan cheese

Directions

Cook spaghetti according to package directions. Meanwhile, in a small skillet, saute onion and green pepper in butter until crisp-tender. Crumble sausage over vegetables; add mushrooms. Cook over medium heat until meat is no longer pink; drain.

Stir in the olives, Italian seasoning and salt if desired. Add cream; bring to a boil. Reduce heat; simmer, uncovered, for 10-12 minutes or until thickened. Drain spaghetti; add sauce and toss gently. Garnish with Parmesan cheese if desired.

Clams Italiano

Ingredients

1/2 cup butter
5 cloves garlic, minced
2 cups dry white wine
1 tablespoon dried oregano
1 tablespoon dried parsley
1 teaspoon crushed red pepper flakes (optional)
36 clams in shell, scrubbed

Directions

Melt butter in a large skillet over medium heat. Cook garlic in butter briefly. Stir in wine, and season with oregano, parsley, and red pepper flakes.

Place clams in the wine mixture. Cover, and steam until all the clams have opened: discard any that do not open. Serve in soup bowls, and ladle broth generously over them.

Italian Zucchini Saute

Ingredients

1/2 cup olive oil
1 small white onion, sliced into thin wedges
1 (14.5 ounce) can diced tomatoes with juice
2 zucchinis, sliced
1/2 tablespoon Italian seasoning
1 tablespoon salt
1 teaspoon sugar

Directions

Heat the olive oil in a skillet over medium heat. Stir in onion and cook until tender. Mix in tomatoes with juice and zucchini. Season with Italian seasoning and salt. Cook and stir until zucchini is tender. Mix in sugar and adjust seasonings to taste.

Italian Marinated Chicken

Ingredients

4 skinless, boneless chicken
breast halves
salt and pepper to taste
1 (16 ounce) bottle Italian-style
salad dressing
1/3 cup vegetable oil

Directions

To Marinate: Place chicken in a nonporous glass dish or bowl. Poke several holes in breasts with a fork; season with salt and pepper to taste and cover with salad dressing. Toss to coat, cover dish and refrigerate to marinate for 2 hours.

Heat oil in a medium skillet over medium heat. Remove chicken from marinade (discarding of any remaining marinade) and saute in skillet for 4 to 5 minutes on each side, or until cooked through and juices run clear.

Italian Enchiladas

Ingredients

2 pounds ground beef
1 large onion, chopped
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 (1 pound) loaf processed cheese food, cut into thin slices
2 (26 ounce) cans marinara sauce
2 (6.5 ounce) cans tomato sauce
3/4 cup water
20 (10 inch) flour tortillas

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the ground beef and onion in a skillet over medium heat. Cook and stir until beef is evenly brown and onion is tender. Drain grease. Mix in soup, and continue cooking until heated through.

In a bowl, mix the marinara sauce, tomato sauce, and water. Spread 1/3 of the mixture across the bottom of a 9x13 inch baking pan. Fill each tortilla with about 2 tablespoons beef mixture and 2 slices cheese food (reserving enough cheese food slices for topping). Tightly roll each tortilla. Arrange tortillas in the pan in 2 layers, and cover completely with the remaining sauce mixture. Top with remaining cheese food.

Cover with aluminum foil, and bake 45 minutes in the preheated oven, until bubbly.

Herbed Italian Loaf

Ingredients

1 1/4 cups warm water (110 degrees F/45 degrees C)
1 tablespoon white sugar
1 teaspoon salt
3 1/2 cups high-gluten bread flour
1 tablespoon active dry yeast
1 teaspoon dried oregano
1/2 teaspoon dried basil
2 tablespoons water
1/4 teaspoon salt
1 tablespoon sesame seeds, toasted

Directions

Place warm water, sugar, 1 teaspoon salt, flour and yeast in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.

Most machines have a 'beep' toward the end of their cycle that allows you to add additional ingredients. Sprinkle in oregano and basil at this time.

When machine's Dough cycle has ended, turn the dough out onto a lightly floured surface and shape into an oval or round loaf. Place loaf on a baking sheet that has been well greased with olive oil. Cover with a damp towel and let rise in warm place until doubled, about 1 hour. Meanwhile, preheat oven to 400 degrees.

In a small bowl, mix 2 tablespoons water with 1/4 teaspoon salt. Cut three slits on top of bread. Brush entire loaf with salt water mixture and sprinkle with toasted sesame seeds.

Bake in preheated oven for 20 to 25 minutes, until golden and bottom of loaf sounds hollow when tapped. This bread will be hard when it comes out of the oven. Let sit 10 minutes to soften before cutting.

Italian Rice Pie II

Ingredients

Crust

2 1/2 cups all-purpose flour
1 tablespoon baking powder
1/4 cup butter
1/2 cup white sugar
3 eggs
1/2 teaspoon vanilla extract

Filling

1 cup water
1/2 cup uncooked white rice
1 quart milk
1 (15 ounce) container ricotta cheese
1 1/2 cups white sugar
1 tablespoon lemon juice
1 tablespoon grated lemon zest
6 eggs

Directions

Stir the flour and baking powder together in a bowl; set aside. In a second large bowl, cream the butter and 1/2 cup sugar until light and fluffy. Beat in 3 eggs, one at a time, and stir in the vanilla. Gradually beat in the flour mixture to make a soft dough. Divide the dough in half and shape into two balls. Working on a lightly floured surface, roll out each ball to fit two 10 inch pie plates. Line the pie plates with the crust, and refrigerate until needed.

Bring the water to a boil in a saucepan, and stir in the rice. Reduce the heat to medium-low, cover, and cook for 20 minutes. Stir in the milk. Continue cooking, stirring frequently, until the mixture thickens. Set aside to cool.

Preheat oven to 325 degrees F (165 degrees C).

Meanwhile, beat the ricotta cheese, 1 1/2 cups sugar, lemon juice, lemon zest, and 6 eggs together in a mixing bowl until smooth and frothy. Stir in the cooled rice mixture until evenly blended. Pour into the pie shells.

Bake pies in preheated oven until the filling is set and tops are golden brown, about 90 minutes. Cool on racks.

Italian Sausage Bread

Ingredients

- 1 cup raisins
- 1 pound raw, bulk Italian sausage
- 1 1/2 cups brown sugar
- 1 1/2 cups white sugar
- 2 eggs, lightly beaten
- 1 cup chopped pecans
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon ginger
- 1 teaspoon pumpkin pie spice
- 1 cup cold coffee
- 1 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch Bundt pan.

Place the raisins in a saucepan with enough water to cover. Bring to a boil, reduce heat, and simmer 5 minutes; drain.

In a large bowl, mix the sausage, brown sugar, white sugar, and eggs. Fold in the raisins and pecans. In a separate bowl, mix the flour, baking powder, ginger, and pumpkin pie spice. Blend the coffee and baking soda in a small bowl, and mix into the flour mixture. Mix the moistened flour mixture into the sausage mixture. Transfer to the prepared pan.

Bake 1 hour and 30 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

Italian Ricotta Cheese Pie

Ingredients

1 cup graham cracker crumbs
2 tablespoons butter
1 cup honey
4 eggs
4 cups ricotta cheese
1 tablespoon honey
2 teaspoons vanilla extract
2 tablespoons whole wheat flour
2 teaspoons lemon zest, cut into thin slivers
2 tablespoons blanched slivered almonds
1 tablespoon shelled pumpkin seeds

Directions

In a small mixing bowl, combine graham cracker crumbs, butter and honey and mix well. Place in a 9 inch springform pan and spread evenly across the bottom. Refrigerate 30 minutes to chill.

Preheat oven to 325 degrees F (165 degrees C).

In a large electric mixer bowl, combine ricotta and eggs (beat in one at a time until incorporated). Add tablespoon of honey, vanilla and flour. Beat until smooth. Fold in lemon peel and almonds. Pour mixture into chilled crust and scatter pumpkin seeds on top.

Bake for 1 hour or until just firm and lightly colored on top. Turn oven off, open door and leave pie inside to cool for 30 minutes.

Remove pie from oven, refrigerate and chill for 2 hours to overnight before serving.

Potato Soup Italian Style

Ingredients

3 tablespoons olive oil
1 large onion, chopped
5 cups water
4 potatoes, peeled and quartered
salt and pepper to taste
4 eggs

Directions

Heat oil in a large pot over medium heat. Saute onions until translucent. To the onions add water, potatoes, salt and pepper. Bring to a boil; reduce heat to low and simmer for 20 minutes, or until potatoes are tender but still firm.

Remove from heat and gently crack eggs into soup; be careful not to break eggs. Place on low heat until whites of eggs are cooked. Cool slightly before serving.

Alligator Animal Italian Bread

Ingredients

For the dough:

1 cup warm water (110 degrees F/45 degrees C)

3 cups all-purpose flour

1 tablespoon vital wheat gluten (optional)

1 1/2 teaspoons salt

2 1/2 teaspoons instant yeast

For decorating:

2 raisins

1 egg

1 tablespoon water

Directions

Combine the water, flour, gluten (if using), salt, and yeast in your bread machine and mix using the machine's dough cycle. The dough should pull away from the sides nicely; add more flour or water if necessary during the mixing cycle so the dough doesn't end up too sticky or dry. When the first rising cycle ends, punch the dough down and transfer the dough to a lightly floured surface.

Grease a baking sheet or line it with parchment paper. Roll out the dough into a square about 3/4-inch thick and divide it into four pieces. Roll up three of the pieces jelly-roll style, and line them up seam-side down on the baking sheet to form the head, body, and tail. The ends of the connected pieces should just slightly touch. (Remember that everything will get bigger as the dough rises, so try to keep proportions in mind.)

Lightly grease your hands and shape the dough like you're working with clay: elongate the tail to a slender curved tip, and then slightly elongate the nose end. Slice into the nose horizontally at the tip to form the alligator's mouth; hold the mouth open with a wedge of greased aluminum foil.

From the remaining quarter of dough, trim off a tiny piece to use for the eyes. Slice the remainder into four "logs" for legs, flattening one end of each leg and inserting it under the alligator's body. Shape the legs into slight bends when positioning them on the baking sheet. Cut short slices into the other end of the leg to make claws. Use scissors to snip shallow cuts over the surface of the dough (this will form the alligator's spiky skin). Roll the reserved dough into little balls for the eyes, stuffing each with a raisin.

Preheat an oven to 400 degrees F (200 degrees C). Beat the egg with 1 tablespoon of warm water in a small bowl.

Let the alligator rise in a warm place until fully proofed, about thirty minutes (poke your index and middle fingers into the sides of the dough; the indentation should remain. If the dough springs back, it needs to rise longer). Gently brush the dough with the egg wash and bake it in the preheated oven until golden brown, about 20 minutes. Remove the alligator from the baking sheet with a spatula and transfer it to a wire rack. Remove the aluminum foil when cool.