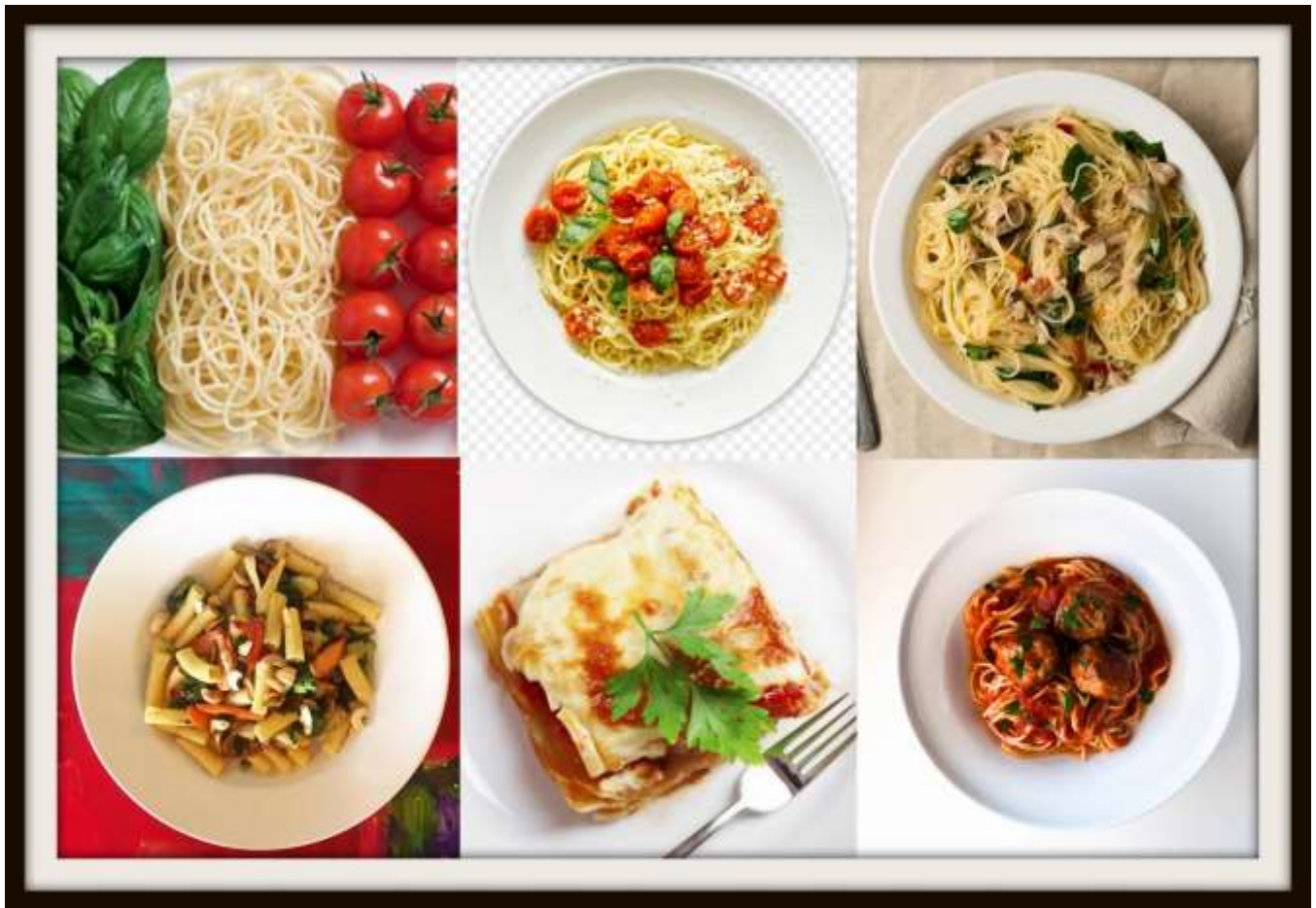


# Italian & Pizza





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## A Word on Pasta...

Marcella Hazan is perhaps the matriarch of Italian cuisine in the U.S. Here are her thoughts on preparation, serving and myths about pasta:

- A colander should be sitting in the sink so the pasta can be drained the very instant it's cooked.
- The moment it's drained, it should be plopped into a large, warm bowl.
- Losing no time, it should quickly be tossed with warm sauce that has been kept at the ready. Tossing must be fast but meticulous to coat the pasta thoroughly with sauce.

### The Golden Rules of Cooking Pasta

- Fill a large pot with 6 quarts of water for every pound of pasta. (That's about three-quarters full.) Pasta needs room to move or it'll clump.
- Once the cooking water comes to a boil, season it with a palm full of salt to enhance the subtle flavor of the pasta.
- Cook pasta uncovered, at a rolling boil. Stir often to keep from sticking.

### Pasta Myths – Debunked!

#### **Throw the pasta against the wall -- if it sticks, it's done.**

The only way to know if it's done is to taste it! It should be al dente, or firm to the bite. The more pasta cooks, the gummier it gets, and so if it sticks to the wall it's probably overdone.

#### **Breaking long pasta into shorter pieces makes it easier to eat.**

If spaghetti were better short, it would have been made that way! Plus, broken strands are hard to eat since they're not long enough to twirl onto a fork.

**Add olive oil to the cooking water to keep the pasta from sticking.**

Pasta shouldn't stick when properly cooked. If it's cooked with olive oil, it will actually coat the noodles and prevent sauce from sticking.

**Rinse pasta after cooking and draining.**

This will make the pasta cold and rinse away the starch that helps bind the sauce to it.

**It's all about the sauce.**

Italians will tell you it's pasta with sauce -- not sauce with pasta! Too much sauce buries the flavor of the pasta and overwhelms it.

Of course, we Americans have different expectations, do don't try to just skimp on sauce and "educate" our customers. 😊 Balance matters and we often serve sauce and pasta separately so the customer can decide.



## Baked Penne & Italian Sausage

This is a hearty simple and flavorful meal that will no doubt be a favorite.

Makes about 25 servings

4	12 oz	packs penne pasta
5	lbs	Italian sausage
4	cups	onions, diced large
1	cup	bell pepper, diced (optional)
1 1/2	cups	apple juice
2	quarts	tomato sauce
1 1/2	quarts	diced tomatoes (or whole tomatoes, chopped)
3	cups	tomato paste
8	cups	mozzarella, shredded

- Cook the pasta in salted water, drain and set aside.
- Cook the sausage in a skillet at medium heat until evenly brown.
- Drain excess fat; add apple juice and cook a minute, scraping pan to remove the good bits and blend.
- Add all the tomato stuff, and simmer for 10 minutes.
- Fold in the pasta, turn out of pot into full size steamtable pan (s).
- Top with mozzarella cheese.
- Bake at 350 F until cheese is melted and remove.



# Baked Spaghetti

A simple casserole style entree with ground beef. Or if you prefer, Italian sausage or pork. Hey, all three is good too!

Makes 1 full size pan

2	lbs	spaghetti, uncooked
2	cups	onions, diced
2	cups	bell pepper, diced
2	Tbsp	garlic, minced
3	lbs	ground beef, pork, or Italian sausage
1	quart	canned diced tomatoes, or whole tomatoes, hand crushed
1	Tbsp	oregano, dried
1	Tbsp	Italian seasoning
1	tsp	salt
1	tsp	black pepper
½	tsp	cayenne
1	Tbsp	garlic, granulated
2	can	cream of mushroom soup
1	cup	chicken stock
2	cups	mozzarella cheese
½	cup	grated parmesan

- Cook the pasta, drain and set aside
- In a large skillet, brown the meat with onions, peppers and garlic.
- When meat is done, add tomatoes and seasonings. Simmer 10 minutes.
- While simmering, mix together soup, eggs, then add stock and blend.
- To assemble: place half of pasta in prepared steamtable pan; top with half of the meat sauce, then half of the soup mixture and half the cheese.
- Repeat with another layer, then top with the parmesan cheese.
- Bake about half an hour; remove from oven, let stand 10 minutes.
- Score /cut into 24+ portions and place on serving line.

## Brisket in Italian Red Gravy

A very simple dish with robust flavor, brisket is well suited for this recipe.

For 1 full brisket, about 25 servings

1	each	full brisket, 11 to 13 lbs
12	oz	tomato paste
2	28 oz	cans whole tomatoes, hand crushed
4	Tbsp	garlic, minced, then crushed
3	cups	onion, diced
1/2	cup	olive oil
¼	cup	granulated sugar
2	tsp	salt
2	tsp	pepper
2	Tbsp	dried basil
2	tsp	dried oregano
1	tsp	dried thyme
1	tsp	dried rosemary (crushed)
1	quart	beef stock
¼	cup	balsamic or cider vinegar

- Split the brisket along the flat and the point; don't trim the fat yet.
- Season with salt and pepper; place in a roasting pan. Put in 350 F oven.
- In a saucepan, cook onions in oil until brown. Add garlic; cook 1 minute.
- Add tomato paste, vinegar and seasonings. Blend together.
- Add the whole tomatoes and water; stir with wire whip.
- Bring to a boil, then simmer about an hour.
- Pour sauce over the brisket, then bake another hour; remove from oven.
- Remove brisket from sauce; let cool and slice ¼ inch thick. Place in steamtable pans and ladle sauce over the brisket. Return to the oven and bake until it is practically falling-apart tender (but can still be served).
- Remove and put on serving line. Garnish with some parmesan cheese.
- Serve with oven-roasted potatoes, garlic mashed, or similar potato.



Brisket in Italian Reed Gravy (with mashed garlic potatoes)

## Brisket Marinara

Another simple and tasty preparation of the low-cost brisket. This brisket really begs to be served with some cheesy or garlic mashed or smashed potatoes, or some other hearty sides.

For about 25 servings

1	each	brisket, about 11-13 pounds
2	tsp	salt
1	tsp	black pepper
6	Tbsp	olive oil
6	ribs	celery, finely diced
4	each	carrot, finely chopped
4	each	onions, finely diced
2	cups	beef stock
2	quarts	marinara sauce (recipe in this section):

- Separate brisket into point and flat. Trim fat and connective tissue.
- Season with salt and pepper. Sear on all sides in a pan with oil, place in a roasting pan.
- Add celery, onions and carrots to the same pan. Add more oil if needed and sauté the vegetables until they become a bit brown.
- Add stock and scrape the pan to loosen the stuff on the bottom of the pan. Work it into the sauce.
- Add marinara; blend everything a bit, then pour over brisket.
- Cover the roasting pan, bake brisket about 2 ½ hours or until tender enough to slice. Remove brisket from sauce; scrape excess sauce and when it is cool enough, slice about ¼ inch thick.
- Return brisket to roasting pan with sauce and, if needed, roast until very tender. Otherwise, keep hot until serving time.



Brisket Marinara

## Cube Steak Parmesan

This is a spin on veal or chicken; the beef gives it a rich flavor.

For 20 cube steaks

20	each	cube steaks, thawed (and if needed, pounded flat and thin)
2	cups	flour
2	Tbsp	salt
1	Tbsp	black pepper
10	each	eggs
$\frac{3}{4}$	cup	water
2	cups	crushed saltine crackers (or Italian bread crumbs)
1 $\frac{2}{3}$	cups	grated parmesan cheese
2 $\frac{1}{2}$	tsp	dried basil
6	cups	pasta sauce (or 2 cans of stock pasta sauce)
3	cup	shredded mozzarella
1	cup	grated parmesan cheese

- Preheat fryer to 350 F
- Prepare a full size steamtable pan with food release spray.
- In a shallow pan, combine flour, salt and black pepper.
- In a bowl, mix eggs and water; blend well.
- In another pan, combine the cracker crumbs, 1  $\frac{2}{3}$  cups parmesan cheese and the basil.
- Dredge cube steaks in flour, then dip in egg wash, and finally in cracker crumbs. Coat well.
- Fry until just cooked –3 to 4 minutes. Remove, drain; lay out in pan.
- Top each with pasta sauce, then both mozzarella and parmesan cheese
- Bake in oven about 10 minutes to melt cheese. It should be bubbly and beginning to brown.
- Remove from oven and put on serving line.



Cube Steak Parmesan

## Italian Meatballs

Yeah, you can use the meatballs in a bag, but these are so much better. You won't brown these; put them directly into hot, simmering sauce.

Makes about 100 meatballs, 1 ½ ounce each (you can freeze any extras)

5	lbs	ground beef
1 1/2	lb	ground pork
1	lb	ground turkey (adds lightness, but can substitute pork)
6	each	eggs, slightly beaten
2 ½	cups	grated parmesan cheese
2	cups	bread crumbs (plain or Italian ok. Fresh or boxed)
½	cup	garlic, minced very fine
2 ½	Tbsp	salt
1 ½	Tbsp	ground black pepper
2	cups	milk
1	Tbsp	dried oregano
1	cup	fresh parsley (or ½ cup dried parsley flakes)

- Combine the egg and milk and blend together.
- Mix everything else together in a large bowl, then add egg/milk mixture.
- Blend well, then form into meatballs. Work gently so they don't become tough, but shape into uniform round meatballs about golf ball size.
- Two methods to cook the meatballs:
- Drop the meatballs into sauce and don't stir for at least 20 minutes or so (this is so the meatballs don't break up). Stir gently once or twice during the next 20 minutes and then serve. OR:
- Put the meatballs in a roasting pan, then pour sauce over them. Put the pan in the oven and bake until done (check after 40 minutes). How do you know they're done? Grab one from the middle somewhere and eat it.
- Oh yeah.





## Pot Roast Italian Style

Mushrooms are optional here, but they add a depth of flavor that many will enjoy. Serve this with rice, long pasta, garlic mashed, or rosemary potatoes.

For about 24 servings

12	lbs	chuck roast, trimmed
4	each	large onions, halved and sliced thick
2	lbs	fresh mushrooms, sliced (or 2 large cans, drained)
6	Tbsp	garlic, minced
1 1/2	Tbsp	black pepper
4	each	onion soup mix envelopes
6	cups	beef stock
1	quart	tomato sauce (or half sauce / half crushed tomatoes)
3/4	cup	tomato paste
4	tsp	dried Italian seasoning
1/2	cup	cornstarch

- In a skillet, brown the onions in some oil, and put in bottom of a roaster.
- Sauté onions and mushrooms very briefly and put with onions.
- Season the beef with pepper, then sear both sides in skillet, and place on top of the onions & mushrooms.
- Sprinkle soup mix over meat, then pour over tomato sauce and beef stock.
- Cover and roast until meat shreds easily with a fork. Remove, transfer meat to a sheet pan and let stand to cool a bit for handling.
- While waiting, skim the fat from roaster, discard. Add remaining liquid from roaster to a saucepan with tomato paste and Italian seasoning.
- Bring to a boil, thicken with cornstarch, and then reduce to a simmer.
- Cut the roast into serving pieces, put in steamtable pan(s), cover with sauce and put on the line or keep warm until serving time. Use the extra sauce as a condiment in a separate pan.



Italian Style Pot Roast

# Pot Roast, Italian Style with Carrots & Aromatics

For about 25 servings

12	lbs	chuck or rump roast
1	Tbsp	salt
1 1/2	tsp	black pepper
1 1/2	cups	oil
4	cups	carrots, cut in 1 inch pieces
3	cups	celery, cut in 1 inch pieces
5	cups	onion or red onion, cut into thin wedges (12ths)
12	each	garlic cloves, minced
1/2	Tbsp	sage
1/2	cup	fresh parsley, minced
1	quart	grape juice (no kidding)
1	cup	balsamic vinegar
4	cups	beef stock (strong)
1	#10	can whole tomatoes, drained and crushed

- Season the roast with salt and pepper.
- In a hot skillet, sear meat on all sides in some of oil, put in a roasting pan.
- Reduce heat, add vegetables and sauté until golden brown and they stick to pan a bit. Add garlic, sage and parsley; cook one minute longer.
- Deglaze pan with grape juice and vinegar, cook until almost evaporated.
- Add remaining ingredients and cook a few minutes to loosen from pan.
- Add to roasting pan, then put in oven and bake until roast is tender and can be “flaked” with a fork (between 3 and 4 hours).
- Remove, pull roast from sauce and let stand before “slicing.” If sauce is thin, bring to a boil in saucepan to thicken.
- When roast can be handled, slice and put in steamtable pan.
- Remove vegetables from sauce, arrange around meat and then top with sauce. Serve sauce on top or on side.

## Sunday Sauce with Round Steak and More

Actually, this is a meal in a pot. Often, Sunday sauce includes a variety of meats, simmered in a rich sauce, and served with pasta. It has a long list of ingredients but is essentially similar to making a Bolognese sauce. We suggest that you offer a choice of long or short pasta, along with perhaps roasted potatoes with this.

Makes about 30 servings

1/3	cup	cooking oil
2 1/2	lbs	Italian sausage links
4	lbs	round steak
3	lbs	Boston butt, cubed in 1 ½ inch pieces
3	lbs	meatballs (fresh made or pre-made)
4	each	large onions, finely chopped
4	Tbsp	garlic, minced
6	oz	tomato paste
1	#10	can whole tomatoes, crushed by hand
2	28 oz	can whole tomatoes, crushed by hand
1 ½	Tbsp	dried oregano
4	each	carrots, washed or peeled and large diced
		salt and pepper as needed

- In a stockpot, heat the oil, then brown the sausage. Remove, cool, slice into about 1 inch pieces and set aside.
- Sear the beef on all sides; set aside, then sear pork and also set aside.
- Add oil if needed, then put in onions; sauté until browned.
- Add garlic, tomato paste, and carrots; cook 3 minutes.
- Add crushed tomatoes and juices; bring to a boil.
- IF USING FRESH MEATBALLS: add at this time and don't stir for a while.
- Add beef and pork, reduce to a simmer and cook until meat is tender. If using precooked meatballs, add about halfway through cooking now.
- Add back the sausage, simmer until fully cooked and heated through.

- Remove the meat from the sauce. Arrange in a shallow steamtable pan; cut the beef into serving pieces.
- Before ladling sauce over the meat, thin if needed with stock. Then pour some sauce over the meat but just enough to wet. The balance should go in a side pan.



## Balsamic Chicken & Peppers

Serve this with a fragrant rice or risotto

Serves about 20

1	cup	olive oil
20	each	boneless chicken breasts, cut in strips
1/3	cup	garlic, minced
3	each	red bell peppers, seeded and julienne cut
3	each	green bell peppers, seeded and julienne cut
4	each	onions, halved and cut in thin wedges
1	cup	balsamic vinegar
¼	cup	dried basil

- In a large skillet, brown the chicken in oil until cooked. Set aside.
- Add more oil to pan; sauté peppers and onions until just tender.
- Add garlic, cook a moment and add vinegar and basil.
- Return chicken to the pan, stir and cook until chicken is hot.
- Remove and place in steamtable pan.



# Chicken Cacciatore

Serve with pasta or potatoes. Or maybe both?

For about 20 servings

20	each	leq quarters
3	Tbsp	salt
4	tsp	black pepper
2	cups	flour
3	each	red bell pepper, large dice
4	each	green bell pepper, large dice
4	each	large onion, large dice
4	Tbsp	garlic, minced
2	cups	apple juice
3	Tbsp	cider vinegar
1	#10	can whole tomatoes, with juice, hand crushed
3	cups	chicken stock
$\frac{3}{4}$	cup	green olives, chopped (optional but good)
2	Tbsp	dried oregano
$\frac{1}{2}$	cup	dried basil
		cooking oil as needed
2	cans	whole black olives for garnish





Chicken Cacciatore (shown with black olives, optional as a garnish)

## Chicken Parmigiana

This is a simple and popular preparation. Use a sauce in this chapter, or a prepared sauce (your fresh sauce will be better :-)

for about 12 servings

12	each	boneless chicken breasts, slightly flattened
2	cups	flour
4	each	eggs, beaten
4	cups	Italian seasoned bread crumbs
2	cups	grated parmesan cheese
1	quart	pasta sauce (have hot and ready to use)
1	lb	shredded mozzarella

- Place flour in a shallow pan.
- Put beaten eggs in another pan or bowl.
- Combine parmesan cheese and bread crumbs in a shallow pan.
- Season chicken with salt and pepper, dredge in flour, then dip in egg.
- Dredge in bread crumbs and pat to adhere. Leave in the crumbs.
- Either pan-fry or deep fry the chicken until fully cooked, then place in a shallow steamtable pan. Keep warm.
- Portion sauce on top of each chicken breast, then mozzarella.
- Put in oven to melt the cheese. Remove and put on line.
- Serve with pasta on the side; usually a long pasta like angel hair.



## Chicken Piccata & Pasta

Lemony, buttery sauce over pasta with chicken.

Makes about 12 servings

8	each	chicken breasts, cut in 1 inch cubes
2 – 3	cups	flour
½	cup	butter
8	cloves	garlic, minced
5	cups	strong chicken stock (you can reduce it before using)
1	cup	heavy cream (or half and half)
½	cup	lemon juice
½	cup	green olives, chopped (optional, substitute for capers)
2	cups	grated parmesan cheese
½	cup	parsley, chopped
3	lbs	angel hair pasta

- Preheat fryer to 350 F.
- Cook angel hair pasta in boiling salted water; drain and set aside.
- Season chicken with salt and pepper, then dredge through flour.
- Fry until golden brown and fully cooked. Set aside.
- In skillet, melt butter and sauté garlic until soft. Add stock, bring to a high simmer and reduce by about twenty percent. Add olives if using.
- Stir in heavy cream, add parmesan and chicken to the pan. Let simmer about 5 minutes.
- While sauce simmers, spray a shallow steamtable pan with food spray, then place angel hair pasta in pan. When sauce is ready, pour the chicken and sauce over the pasta.
- Gently stir in and place on line.

## Chicken Scaloppini in Mushroom Cream Sauce

Scaloppini is usually prepared from thin slices of meat, which is lightly breaded and pan-fried and served with a sauce. This is one of several.

For 12 portions

12	each	1 inch boneless chicken breasts, pounded $\frac{1}{4}$ inch thick
2	cups	flour
1 $\frac{1}{2}$	Tbsp	salt
1 $\frac{1}{2}$	tsp	black pepper
$\frac{1}{2}$	cup	cooking oil
6	Tbsp	butter
2	lbs	mushrooms, sliced
$\frac{1}{2}$	cup	grape juice
2	Tbsp	balsamic vinegar
4	cups	chicken stock
$\frac{1}{3}$	cup	sour cream
		salt and pepper as needed

- Season the chicken breasts with some of the salt and pepper.
- Put remaining salt and pepper in flour, place in shallow pan.
- Dredge the chicken breasts in flour and leave in flour.
- Add oil, heat until very hot; fry the chicken breasts about 3 minutes per side, then transfer to a shallow steamtable pan and keep warm.
- Clean pan, add butter and mushrooms. Sauté until mushrooms have given off their liquid. Add the liquids and simmer for a few minutes to let flavors combine. Adjust salt and pepper as needed.
- Remove from heat, add sour cream, and blend well.
- Pour sauce over chicken breasts, place in oven for 10 to 15 minutes.
- Remove and place on serving line. Garnish with green onions if you like.

## Chicken Scaloppini in Mushroom Bacon Sauce

Scaloppini is usually prepared from thin slices of meat, which is lightly breaded and pan-fried and served with a sauce. This is one of several.

For 12 portions

12	each	1 inch boneless chicken breasts, pounded about ¼” thick
2	cups	flour
1 ½	Tbsp	salt
1 ½	tsp	black pepper
½	cup	cooking oil
6	Tbsp	butter
12	slices	bacon, diced
2	lbs	mushrooms, sliced
½	cup	grape juice
2	Tbsp	balsamic vinegar
4	cups	chicken stock
1/3	cup	sour cream
		salt and pepper as needed

Season the breasts with some of the salt and pepper.

Put remaining salt and pepper in flour, place in shallow pan.

Cook the bacon in a skillet until crisp. Drain bacon, reserve drippings.

Dredge the chops in flour and leave in flour.

Add oil, heat until very hot; fry the chicken about 3 minutes per side, then transfer to a shallow steamtable pan and keep warm.

Clean pan, add bacon drippings, butter and mushrooms. Sauté until mushrooms have given off their liquid. Add the liquids and simmer for a few minutes to let flavors combine. Adjust salt and pepper as needed.

Remove from heat, add sour cream, blend well.

Pour sauce over chicken, place in oven for 10 to 15 minutes.

Remove and place on serving line. Garnish with green onions if you like.

# Chicken Alfredo

Make in one pot. That easy.

Makes about 20 servings

¾	cup	cooking oil
6	lbs	boneless chicken breast, sliced to a penne pasta shape
3	Tbsp	garlic, minced
8	cups	chicken stock
4	cups	heavy cream
3	lbs	penne pasta, uncooked
4	cups	grated parmesan
		salt and pepper as needed

- Season the chicken with salt and pepper.
- Brown in oil in large stockpot, add garlic and sauté until soft.
- Add chicken stock, cream, and pasta. Bring to a boil, then reduce to a simmer and cook until pasta is tender – about 15 minutes.
- When pasta is tender, add in Parmesan cheese, stir well, check seasoning and adjust as needed.
- Turn out into a steamtable pan and serve.



## Chicken Alfredo and Broccoli

Make in one pot. That easy.

Makes about 20 servings

¾	cup	cooking oil
5	lbs	boneless chicken breast, sliced to a penne pasta shape
3	lbs	broccoli florets, thawed, cut large florets in half
3	Tbsp	garlic, minced
8	cups	chicken stock
4	cups	heavy cream
3	lbs	penne pasta, uncooked
4	cups	grated parmesan
		salt and pepper as needed

- Season the chicken with salt and pepper.
- Brown in oil in large stockpot, add garlic and sauté until soft.
- Add chicken stock, cream, and pasta. Bring to a boil, then reduce to a simmer and cook until pasta is tender – about 15 minutes.
- When pasta is tender, add in Parmesan cheese, stir well, check seasoning and adjust as needed.
- Add broccoli, fold in gently, then pour into a steamtable pan and serve.

## Lemon Chicken Piccata

This is a light and creamy dish that pairs well with herbed potatoes, rice pilaf or angel hair pasta, and maybe savory Brussels sprouts, or steamed broccoli.

For 12 servings (1 full steamtable pan)

1	cup	oil (or more as needed)
12	each	chicken breasts, halved and pounded a bit thin
2	cups	flour
3	cloves	garlic, minced
3	cups	chicken stock
2	each	lemons, thinly sliced
$\frac{3}{4}$	cup	lemon juice
6	Tbsp	(OPTIONAL) green olives, pimento removed and chopped
$\frac{2}{3}$	cup	butter
$\frac{1}{2}$	cup	fresh parsley, chopped

- Season the breasts with salt and pepper; dredge in flour.
- Pan fry the chicken in oil until golden brown; about 3 minutes per side, and arrange in steamtable pan. Keep warm in oven or holding unit.
- Pour most of the oil from pan, add minced garlic; cook 30 seconds.
- Pour in broth and lemon juice; scrape pan bottom to release brown bits.
- Add lemon slices and olives if using; bring to a boil and let cook until mixture is reduced to about 2 cups.
- Add butter to skillet and blend in. Add parsley.

Place chicken on serving line and pour sauce over the breast portions. Arrange lemon slices on top of the chicken (remove some if you prefer).





Lemon Chicken Piccata

## Rosemary Roast Chicken with Lemon & Garlic

for about 24 portions

20	lbs	chicken leg quarters, skin removed
½	cup	rosemary, crushed
1	cup	water
½	cup	garlic, minced
1	cup	olive oil
1 ¼	cups	lemon juice
8	lbs	red potatoes, halved if small, cubed if large
		salt and pepper as needed

- In a saucepan, simmer rosemary in water until soft and water is almost completely evaporated.
- Combine the rosemary and garlic in oil, lemon juice and garlic.
- Pat the chicken dry, coat with the oil and spice mixture; let marinate in refrigerator about 2 hours. Do the same with potatoes.
- Preheat oven to 425 F.
- Remove chicken; arrange on sheet pans, season with salt and pepper.
- Arrange potatoes between chicken pieces; bake for about 20 minutes and reduce oven temp to 350. Finish cooking until chicken is completely done to an internal temperature of 165 or juices run clear.
- Transfer to a shallow, full size steamtable pan.



## Turkey Meatballs & Spaghetti

For about 12 servings

12	cups	pasta sauce (3 quarts)
3	lbs	spaghetti, uncooked
4	lbs	ground turkey, thawed but very cold
4	each	eggs, beaten
2	cups	grated parmesan
2	cups	bread crumbs
1	cup	onion, very finely minced
¼	cup	dried basil
3	Tbsp	garlic, minced
1 1/2	Tbsp	salt
2	tsp	black pepper
2	tsp	dried oregano
½	tsp	red pepper flakes

- Put sauce in a saucepan and bring up to serving temp. Hold at temp.
- Put a large pot of salted water to boil for pasta. Cook pasta al dente, then removed, drain and set into a steamtable pan sprayed with food release.
- While pasta cooks, combine remaining ingredients in a bowl. Blend well to a uniform mixture.
- Form into meatballs a little smaller than golf balls. You should yield about 100 meatballs.
- You can either pan-fry the meatballs in some oil, or deep fry them to brown well on the outside.
- Either way, brown well, drain and put in the pan of sauce. Cook for another 20 to 30 minutes until meatballs are done
- Transfer to steamtable pan.

# Awesome Lasagna

Makes 1 full size (2 ½ inch deep) pan

1 1/2	lbs	Italian sausage, removed from casing
2	lbs	ground beef (or half beef and half pork)
1	cup	onions, minced
1 ½	Tbsp	garlic, mashed
3	cups	tomato paste
3	cups	tomato sauce
1	cup	water
¼	cup	granulated sugar
1	Tbsp	dried basil
2	tsp	Italian seasoning
2	tsp	salt
½	tsp	ground black pepper
½	cup	fresh parsley, chopped
	each	lasagna noodles
32	oz	ricotta cheese (or cottage cheese, drained well through a mesh skimmer)
4	each	eggs
1 ½	lbs	mozzarella, shredded
1 ½	cups	grated parmesan

- In a large pot, cook the meats, onions and garlic at medium heat until well browned.
- Add all tomatoes and water, sugar and seasonings (except parsley).
- Bring to a boil, reduce to a simmer and cook about an hour, stirring once in a while.
- Meanwhile, cook the noodles al dente' in a large pot of salty water at a rolling boil. The noodles should not be cooked more than about 8 minutes. Remember they'll cook in the oven also.
- When noodles are done, remove and drain.

- Also while sauce is cooking, combine ricotta, eggs, and parsley in a bowl with a tsp of salt.

To assemble the lasagna:

- Prepare a full pan with food spray.
- Ladle about 2 cups of sauce in bottom of the pan, then cover with noodles from one end to the other. Overlap only enough to prevent any gaps.
- Spread with half of the cheese mixture, then cover with 1/3 of the shredded cheeses.
- Spoon on a couple cups of meat sauce, then top with noodles.
- Repeat the layer, then top with noodles, then any remaining cheeses.
- Cover tightly with foil (spray the foil with food release spray to prevent it sticking).
- Bake about half an hour, remove the foil and bake another 20 minutes.
- Remove and serve.





## Spinach Lasagna

Think of this as a great entree for some, and a side dish for those who may not want a red sauce. It's great in either case.

Makes 1 shallow half size pan (15 portions)

20	each	lasagna noodles
2	tbsp	cooking oil

1	cup	sliced mushrooms, chopped (fresh or canned)
1	cup	onions, diced
2	Tbsp	garlic, minced
4	cups	chopped spinach (if frozen, thawed and drained well)
4	cups	cottage cheese (drained very well through mesh strainer)
1	tsp	salt
1	tsp	dried oregano
½	tsp	nutmeg
1	tsp	dried basil
2	each	eggs
3	cups	pasta sauce (choose a thick sauce for this)
4	cups	shredded mozzarella
1	cup	grated parmesan

- In a strainer, drain the cottage cheese so it is dry like ricotta cheese.
- Cook the lasagna noodles just done but very firm; drain and set aside.
- In skillet, sauté onions, garlic and mushrooms in the oil until the onions are tender. Remove and set aside.
- In same skillet, put spinach. Cook off all the moisture you can, then add back onion/mushroom mixture; stir in seasonings. Let cool.
- In a bowl, combine cottage cheese, eggs, spinach mixture; blend with a mixer (or use a Kitchen Aid mixer with whip attachment).
- Lay 5 noodles in bottom of a half pan; spread 1/3 of cheese mixture on noodles; top with 1 cup mozzarella; 1/3 cup parmesan, then 1 cup sauce.
- Repeat the process for a 2<sup>nd</sup> and 3<sup>rd</sup> layer, the top with remaining noodles.
- Cover pan with foil; bake at 350 for about an hour. Let stand 10 minutes.
- Score into 15 portions as shown.






## Spinach Lasagna Rolls

A different spin on the preceding Spinach Lasagna recipe. Only the method of assembly (and presentation) is different. You can use red or Alfredo sauce.

Makes 2 shallow half size pans (20 portions)

20	each	lasagna noodles
2	tbsp	cooking oil
1	cup	sliced mushrooms, chopped (fresh or canned)
1	cup	onions, diced
2	Tbsp	garlic, minced
4	cups	chopped spinach (if frozen, thawed and drained well)
4	cups	cottage cheese (drained very well through mesh strainer)
1	tsp	salt
1	tsp	dried oregano
½	tsp	nutmeg
1	tsp	dried basil
2	each	eggs
3	cups	pasta sauce (choose a thick sauce for this)
4	cups	shredded mozzarella
1	cup	grated parmesan

- In a strainer, drain the cottage cheese so it is dry like ricotta cheese.
- Cook the lasagna noodles just done but very firm; drain and set aside.
- In skillet, sauté onions, garlic and mushrooms in the oil until the onions are tender. Remove and set aside.
- In same skillet, put spinach. Cook off all the moisture you can, then add back onion/mushroom mixture; stir in seasonings. Let cool.
- In a bowl, combine cottage cheese, eggs, spinach mixture; blend with a mixer (or use a Kitchen Aid mixer with whip attachment).
- Lay the noodles out flat on a work surface. Spread the filling evenly on each noodle from end-to-end. Sprinkle 2 cups of mozzarella cheese on top of the filling, then the parmesan cheese.

- Roll noodles into a spiral, then place 10 each into half pans, sprayed with food release.
- Ladle sauce over the top of rolls, then cheese.
- Bake about 30 minutes or until hot through the center.
- Remove and serve.



Rolling filled noodle



Rollin' rollin' rollin', keep them  
Noodles goin, that's right...



Pan waiting for cheese



Lone portion waiting to be eaten

## Spinach & Chicken Lasagna Rolls

Another version of the lasagna roll, this one has chicken and you can use either a red sauce or an Alfredo sauce. We'll call for red sauce in this recipe, but if you use Alfredo, simply substitute that in preparation.

Makes 2 shallow half size pans (20 portions)

20	each	lasagna noodles
2	tbsp	cooking oil
1	cup	sliced mushrooms, chopped (fresh or canned)
1	cup	onions, diced
2	Tbsp	garlic, minced
6	cup	chicken, cooked and diced into small pieces
4	cups	cottage cheese (drained very well through mesh strainer)
1	tsp	salt
1	tsp	dried basil
2	each	eggs
3	cups	pasta sauce (choose a thick sauce for this)
4	cups	shredded mozzarella
1	cup	grated parmesan

- In a strainer, Drain the cottage cheese so it is dry like ricotta cheese.
- Cook the lasagna noodles just done but very firm; drain and set aside.
- In skillet, sauté onions, garlic and mushrooms in the oil until the onions are tender. Remove and set aside.
- In same skillet, brown chicken. Because it is already cooked, you are only adding color, so turn up the heat. Then remove and drain.
- In a bowl, combine cottage cheese, eggs, and onion mixture; blend with a mixer, then fold in chicken by hand.
- Lay the noodles out flat on a work surface. Spread the filling evenly on each noodle from end-to-end. Sprinkle 2 cups of mozzarella cheese on top of the filling, then the parmesan cheese.

- Roll noodles into a spiral, then place 10 each into half pans, sprayed with food release.
- Ladle sauce over the top of rolls, then cheese.
- Bake about 30 minutes or until hot through the center.
- Remove and serve.



Chicken Lasagna Roll (red sauce shown, but can use Alfredo)

## Baked Sausage, Peppers & Potatoes

This is sort of a casserole and sort of a “hunter's style” dish. Hearty and rustic, this will pair with nearly any meal plan.

For about 24 servings

¼	cup	cooking oil
6	lbs	Italian sausage
1	cup	olive oil
4	Tbsp	garlic, minced
12	each	baking potatoes, washed, cut in large slices with skin
4	each	bell peppers, seeded, cut into large strips
2	each	red bell peppers, seeded, cut into large strips
6	each	large onions, halved, cut into wedges
3	cups	chicken stock
3	Tbsp	cider vinegar
1	Tbsp	Italian seasoning

- In a skillet, brown sausage with cooking oil until browned on all sides. Remove and set aside. When cool to handle, cut into 1 inch pieces.
- Add some olive oil to skillet and, working in batches, brown potatoes and set aside. After potatoes are done, add onions, peppers and garlic to the pan, cook until softened, then set aside also.
- Put stock, vinegar and seasoning in pan, simmer a couple of minutes.
- While simmering, assemble the ingredients:
- In a full size steamtable pan, place the potatoes on bottom, then sausage, then top with peppers and onions.
- Pour the juice carefully over all ingredients; bake 20 to 30 minutes.
- Remove and serve.



Baked Sausage, Peppers and Potatoes

## Braised Pork Ragu

A ragu, in Italian cuisine, is a meat-based red sauce served with pasta. This dish is very good served with parmesan risotto, polenta, garlic mashed, or a hearty, heavy pasta like penne or bowties. A good prep-ahead entree.

Serves about 24

8	lbs	Boston butt, trimmed and cubed in 1 ½ inch pieces
4	tsp	dried rosemary, crushed
4	tsp	dried thyme
4	tsp	black pepper
2	tsp	salt
½	cup	cooking oil
4	cups	onion, diced
4	cups	carrots, peeled and cubed
3	Tbsp	garlic, minced
1 ½	cups	grape juice (in place of red wine)
¼	cup	balsamic vinegar (also in place of red wine)
1	#10	can, whole tomatoes, hand crushed
1	quart	chicken stock

- Season pork with the dry seasonings and let sit about 15 minutes.
- In a Dutch oven or similar, large pot, heat the oil and sear the pork on all sides until well-browned. It will take maybe 15 minutes.
- Add onions, carrots and cook until onions are soft; then add garlic.
- Pour in the grape juice and vinegar; scraping bottom of pan to dissolve the crusty bits and blend into the stock.
- Add tomatoes and stock. Simmer until the meat is tender and sauce has thickened, about half an hour but as long as an hour.
- When meat is tender, transfer to steamtable pan.
- Serve with pasta, risotto, polenta or garlic mashed potatoes.





Braised Pork Ragu (with Polenta)

# Italian Breaded Pork Chops

Makes 12 pork chops

12	each	pork chops
- 3	cups	flour
8	each	eggs, lightly beaten
½	cup	milk
4 - 6	cups	Italian seasoned bread crumbs
1 ½	cups	grated parmesan cheese
1/3	cup	cooking oil
4	Tbsp	garlic, minced

- Put flour in a shallow pan.
- In a small bowl, combine eggs and milk.
- In a separate bowl, combine bread crumbs and parmesan.
- Season chops with salt and pepper, then dredge in flour.
- Dip into egg mixture, then dredge in bread crumbs. Pat to adhere and let stand in the bread crumbs.
- In a skillet, heat the oil and sauté the garlic until lightly browned. Remove the garlic and use it for other purposes if you like.
- Cook chops in garlic oil until browned on each side and cooked to 145 F.



## Penne with Bacon, Onion & Balsamic

Tangy, savory, this side can pair with virtually any type of meat, fish or fowl and it works. Roasted, grilled or as a stand-alone. Easy and economical.

For about 20 servings

4	lbs	penne pasta, uncooked
8	oz	tasso (optional), cut into small cubes
1	lb	bacon, diced, uncooked
4	each	large onions, diced
5	tbsp	garlic, minced
2	Tbsp	honey
4	each	bay leaves
4	cups	chicken stock
1/3	cup	balsamic vinegar
1	#10	can whole tomatoes, hand crushed
	Lots	grated parmesan

- Set a large pot of salted water to boil for pasta. Cook pasta; drain.
- While pasta cooks, put bacon and Tasso in a large saucepan or stockpot; cook until bacon renders and begins to crisp.
- Add onion and garlic until the onions begin to brown just a bit.
- Add stock and vinegar, and cook, stirring often, until liquids are absorbed.
- Add tomatoes, cook at a simmer until sauce thickens to a nice consistency.
- When pasta is done, remove drain and transfer to a bowl.
- Pour in some sauce, toss well to coat and transfer to a prepared steamtable pan.
- Top generously with grated Parmesan cheese.



## Pork Scaloppini in Mushroom Bacon Sauce

Scaloppini is usually prepared from thin slices of meat, which is lightly breaded and pan-fried and served with a sauce. This is one of several.

For 12 portions

12	each	1 inch boneless loin chops, pounded about ¼ inch thick
2	cups	flour
1 ½	Tbsp	salt
1 ½	tsp	black pepper
½	cup	cooking oil
6	Tbsp	butter
12	slices	bacon, diced
2	lbs	mushrooms, sliced
½	cup	grape juice
2	Tbsp	balsamic vinegar
4	cups	chicken stock
1/3	cup	sour cream
		salt and pepper as needed

- Season the chops with some of the salt and pepper.
- Put remaining salt and pepper in flour, place in shallow pan.
- Cook the bacon in a skillet until crisp. Drain bacon, reserve drippings.
- Dredge the chops in flour and leave in flour.
- Add oil, heat until very hot; fry the chops about 3 minutes per side, then transfer to a shallow steamtable pan and keep warm.
- Clean pan, add bacon drippings, butter and mushrooms. Sauté until mushrooms have given off their liquid. Add the liquids and simmer for a few minutes to let flavors combine. Adjust salt and pepper as needed.
- Remove from heat, add sour cream, and blend well.
- Pour sauce over chops, place in oven for 10 to 15 minutes.
- Remove and place on serving line. Garnish with green onions if you like.



Pork Scaloppini & Bacon Mushroom Sauce

## Broiled Salmon, Tomato Cream Sauce & **“Succotash”**

A colorful and tasty dish with roasted salmon and a smooth creamy sauce.

For 12 portions of salmon

12	each	salmon fillets
4	cups	frozen peas
4	cups	frozen green lima beans
2	cups	water
2	tsp	chicken base
½	cup	oleo
½	cup	onions, minced
1	quart	tomato cream sauce

- Make tomato cream sauce (or “cajunized” version), keep warm.
- Set oven to 450 F or higher if it is safe and oven supports the setting.
- In a saucepan, melt oleo and add the onions. Sauté until softened.
- Add water, chicken base and lima beans. Simmer until tender.
- Meanwhile, arrange salmon on a sheet pan sprayed with food release or with a parchment sheet. Drizzle or brush with oil, bake 8 minutes or until the fish is fully cooked.
- When limas are tender, add the peas and cook until heated. The liquid may evaporate fully. If so, add just enough to heat the peas but no more.

To assemble for serving:

- In a full size, shallow pan, place the salmon fillets.
- Pour the limas and peas around the fish.
- Ladle a portion of the cream sauce over each of the fish fillets.



Broiled Salmon & Tomato Cream Sauce, "Succotash"



## Seafood Pasta & Fra Diavolo (Devil Monk) Sauce

This spicy hot red sauce is simmered with your choice of seafood and served with pasta. A long pasta like fettuccine is best, as it will hold up to the sauce.

Makes about 24 servings

1	cup	olive oil, divided in half
6	Tbsp	garlic, minced then crushed
2	each	onions, halved, then sliced thin
9	cups	canned whole tomatoes, chopped (with liquid)
2	Tbsp	salt
1	Tbsp	crushed red pepper flakes
1	tsp	dried oregano
1/2	tsp	cayenne (or to taste)
5	lbs	assorted seafood (shrimp, cubed fish, scallops, etc).
¼	cup	fresh parsley, chopped

- In a large saucepan, heat half the oil, sauté the onions until tender, then add the garlic. When it begins to become fragrant, add tomatoes.
- Season with salt and rest of the seasonings. Bring to a boil.
- Reduce to a simmer and simmer about half an hour.
- Meanwhile, cook pasta al dente (4 to 5 lbs); drain when cooked.
- Also while sauce is simmering, salt and pepper seafood.
- Heat remaining oil in a skillet, add seafood and cook quickly until the seafood is cooked.
- Add to the sauce (or add sauce to the skillet) and fold together.
- Put pasta in a bowl, add sauce and carefully toss sauce and pasta.
- Put in steamtable pan. This dish is not floating in sauce, but the pasta should be well-coated. See the photo.



Seafood Pasta with Devil Monk Sauce

## Alfredo Sauce

So, when you run out of those jars, you can make this, the good stuff.

Makes about 2 quarts

- 1 cup butter
- 1 quart heavy cream (half and half in a pinch will do)
- 4 cloves garlic, crushed
- 4 cups grated parmesan cheese (or more to taste)
- 1 cup fresh parsley, chopped

- Melt butter in a saucepan, then sauté garlic until transparent. Do not brown.
- Add cream and simmer 5 minutes or until heated through.
- Add cheese, whisking in with wire whip until blended smoothly in.
- Add parsley, stir in and remove from heat.



## Bolognese Sauce

This is what most people think of when they think “spaghetti sauce”.

This will make about 2 gallons sauce

½	cup	olive oil
1	lb	bacon, chopped into ½ inch pieces
4	each	onions, minced very fine (don't use frozen chopped)
3	Tbsp	garlic, minced and then smashed
3	lbs	ground beef
2	lbs	ground pork (or Italian sausage, removed from casing)
1	lb	mushrooms, sliced (fresh or canned, drained)
8	each	carrots, either cubed very small or shredded
5	ribs	celery, diced very small
1	#10	can, whole tomatoes (crush the tomatoes by hand)
3	cups	tomato sauce
1 ½	cups	apple juice (it's a substitute for white wine)
¼	cup	balsamic vinegar (also substitute for white wine)
2	cups	chicken stock
1	Tbsp	dried basil
2	tsp	dried oregano
		salt and pepper as needed

- In a skillet, cook bacon, onions and garlic until bacon is crisp. Set aside.
- In stockpot, brown beef and pork (or sausage); drain excess fat.
- Combine all remaining ingredients and simmer 2 hours. Stir occasionally during cooking, and adjust salt and pepper to taste as needed.
- Remove and if using immediately, transfer to steamtable pan.
- If serving later, or not using all, quick chill in small batches in shallow pan.



## Marinara Sauce

Think of this as a lighter, livelier and quicker to make red sauce that's quite versatile. You can use it with pork, chicken, even as a seafood sauce or the base for a semi-creole sauce with only a few changes. It also can be used as a pizza sauce if you add a bit more basil. And, it's vegetarian and a healthy choice.

Makes about 2 quarts

2	28 oz	cans whole tomatoes (crush the tomatoes by hand)
½	cup	olive oil
15	each	garlic cloves, thinly slivered
½	tsp	dried basil
½	tsp	dried oregano

In a large skillet, heat oil and add the garlic. Don't let it brown but as soon as it is sizzling and fragrant, add the tomatoes and seasonings.

Reduce the heat to a simmer, season with salt and pepper and let it cook about 15 minutes or so. The oil will float to the top and become a deep orange.

When sauce is thickened, remove and serve.



## Pizza Sauce

This is a very good, basic and versatile pizza sauce. If you have fresh basil, use it.

Makes about 5 cups (enough for 5 - 7 pizzas if you don't go crazy with sauce)

2	15 oz	cans tomato sauce
2	6 oz	cans tomato paste
1 ½	Tbsp	dried oregano
1	Tbsp	dried basil
2	tsp	paprika
1 ½	Tbsp	granulated garlic (or 1 ¼ tsp garlic powder)

- Combine all ingredients and mix well. Make sure the paste is thoroughly blended and smooth, so there are no “lumps” of paste in the sauce.
- Use as needed.



## Tomato Cream Sauce

This is a very good sauce to with chicken, shrimp, or even Italian sausage.

Makes about 1 quart

¼	cup	olive oil
1	large	onion, minced
1	Tbsp	garlic, minced
1	28 oz	can whole tomatoes, hand crushed (save juice)
2	Tbsp	dried basil
1 ½	tsp	granulated sugar
½	tsp	dried oregano
½	tsp	salt
½	tsp	black pepper
1	cup	heavy cream (or half and half)
2	Tbsp	butter

- In a saucepan, sauté onion and garlic in olive oil until soft. Do not brown and make sure they don't burn.
- Add tomatoes, sugar and spices; bring to a boil for about 5 minutes, or until most of the tomato liquid evaporates.
- Remove from heat and stir in the cream, blend and then add butter.
- Return to heat on a slow simmer for about 5 minutes. Serve.



## Tomato Cream Sauce, “Cajunized”

This is a very good sauce to with chicken, shrimp, or even Italian sausage.

Makes about 1 quart

¼	cup	olive oil
1	large	onion, minced
½	each	bell pepper, minced
½	cup	Tasso, minced
2	Tbsp	garlic, minced
1	28 oz	can whole tomatoes, hand crushed (save juice)
2	Tbsp	dried basil
½	tsp	dried oregano
½	tsp	salt
½	tsp	black pepper
½	tsp	cayenne
1	cup	heavy cream (or half and half)
2	Tbsp	butter

- In a saucepan, sauté onion, Tasso, bell pepper and garlic in olive oil until soft. Do not brown and make sure they don't burn.
- Add tomatoes and spices; bring to a boil for about 5 minutes, or until most of the tomato liquid evaporates.
- Remove from heat and stir in the cream, blend and then add butter.
- Return to heat on a slow simmer for about 5 minutes. Serve.

## Focaccia & Pizza Dough

Focaccia is a flat oven-baked Italian bread product similar in style and texture to pizza dough. It is popular throughout Italy (and America) and usually seasoned with olive oil and salt. But there are many other flavors as the photo below shows.

Focaccia should have a light, texture with somewhat uneven holes in the crumb. It is also chewy, owing to a well-developed dough that is allowed to rise over time. It can be made ahead, and developed under refrigeration.

The holes in the dough are usually made by hand, the fingers simply poking all over the dough to create depressions. The process is called “docking” and can also be done with, what else? A docker.



And yes, it looks like a torture device. Enjoy.



# Basic Focaccia

Makes 1 half sheet pan

2 1/8	cups	warm water (105-110 F)
1	Tbsp	dry active yeast
1 1/4	Tbsp	sugar
6	cups	flour (plus some for working dough on table)
3/4	Tbsp	salt
2/3	cup	olive oil (plus more for the top when baking)

- In mixer, combine water, yeast and sugar. Let proof until bubbles form.
- Add flour and oil, then salt last (salt is a yeast inhibitor).
- Using the dough hook, start mixer on low. Let the dough come together. If it is too dry, add just a bit of water – carefully that it isn't too wet. If too wet, sprinkle a small bit of flour to let the dough pull together. Be patient.
- Knead the dough another 5 or 6 minutes until smooth and soft.
- Turn out the dough and transfer to a lightly oiled bowl, cover and let proof until doubled in size (about an hour).
- Coat a half sheet pan with about 1/4 cup of olive oil.
- Put in pan, then press gently all the way to the corners and let it relax a minute. Then press back into corners after it has pulled back.
- Poke holes in the dough with your fingers all over the dough. This is called docking and gives texture and character to the bread.
- Preheat oven to 425 F
- Let rise until almost doubled again. About 45 minutes.
- Rub a bunch of olive oil over the top of the bread also, about 1/4 cup.
- Sprinkle a bit of salt – lightly – and if you like, a bit of pepper.
- Bake until golden brown, about half an hour (maybe a bit less).



1. Place dough in pan and coat in oil



4. Dough after docking



2. Flip dough to coat the other side



5. Dough after 2nd rise, with topping added



3. Work dough to fill pan, then dock



6. Focaccia baked, before portioning

## Garlic Parmesan Focaccia

Use the Basic Focaccia procedure to make this. The recipe is mostly the same also, with the addition of garlic and Parmesan cheese.

Makes 1 half sheet pan

2 1/8 cups warm water (105-110 F)  
1 Tbsp dry active yeast  
1 1/4 Tbsp sugar  
6 cups flour (plus some for working dough on table)  
3/4 Tbsp salt  
2/3 cup olive oil  
2 Tbsp garlic, minced  
1/2 cup olive oil  
1/2 cup grated Parmesan

- Make the bread according to the Basic Focaccia procedure.
- While it rises, heat the 1/2 cup olive oil and saute garlic just until it softens and becomes fragrant. You don't want it to brown. Let cool.
- Use the garlic oil on the pan bottom and on top of the bread, and then put the Parmesan cheese on top of bread just before baking.

## Rosemary Focaccia

Use the Basic Focaccia procedure to make this. The recipe is mostly the same also, with the addition of rosemary oil. Plan a day ahead, because you need to soften the rosemary by heating in oil and letting it sit overnight.

Makes 1 half sheet pan

1 Tbsp dried rosemary, crushed

½ cup olive oil

2 1/8 cups warm water (105-110 F)

1 Tbsp dry active yeast

1 ¼ Tbsp sugar

6 cups flour (plus some for working dough on table)

¾ Tbsp salt

2/3 cup olive oil

- The day before: Heat the ½ cup olive oil and gently heat the rosemary at very low heat for about 5 minutes. You're only trying to infuse the flavor into the oil and nothing more.
- Make the bread according to the Basic Focaccia procedure.
- While it rises, heat the ½ cup olive oil and saute garlic just until it softens and becomes fragrant. You don't want it to brown. Let cool.
- Use the rosemary oil on the pan bottom and on top of the bread, and then lightly salt just before baking.

## Pizza Dough (cold overnight rise)

This dough has an excellent flavor and structure because it rises overnight in the refrigerator. You can control the time of use with ease. This formula can be doubled, tripled or quadrupled. The base recipe makes 2 crusts.

For 2 crusts

1 Tbsp dry active yeast  
1 ½ cups water (not warm)  
6 cups flour  
2 tsp salt  
¼ cup oil

- In mixer bowl, combine yeast, water and half of the flour.
- Blend until smooth, then add the oil and blend in.
- Add the remaining flour, a cup at a time, until worked in.
- Knead until smooth and soft, then turn out.
- Put in an oiled bowl, turn to oil the top, cover with plastic and put in refrigerator overnight.
  
- When ready to use, punch down the dough, round it up, divide in half, shape into rounds and let rest for 15 minutes.
- Take a round and shape into a pizza round for whatever pan you have. If you have a pizza stone, even better. Anyway, Make thin crust, thick, or anything in-between. Put it on a peel, sheet pan or whatever works for you, and then top with sauce. Lightly. Then toppings.
  
- Bake at 450 F for about 8 or 10 minutes.

## Pizza Dough, Same Day Use

This is a good, all-purpose pizza dough. Hold back on some of the water at first to see how the dough does. Add the rest after you see if it needs it.

Makes 2 pizzas about 12 inch round (or a half sheet pan, thick crust)

2 tsp active dry yeast  
1 – 1 1/8 cup lukewarm water  
2 Tbsp olive oil  
3 cups flour  
1 ¼ tsp salt

- In mixer, put water, then yeast, mix a little and let yeast proof.
- Add remainder of ingredients – salt last (and hold back 1/8 cup water)
- Using dough hook, mix on low until the dough starts to come together.
- Turn mixer to 2<sup>nd</sup> speed and knead about 5 minutes until the dough holds together. It may not be smooth and silky like a bread dough. It's okay.
- Turn out into an oiled bowl, cover and let rise until nearly doubled.
- Divide the dough in half (for 12" rounds), shape and let rest 10 minutes.
- Shape into rounds or put in oiled sheet pan and press into the pan. Dock the dough (to prevent bubbling).
- Leave it for 10 minutes to rest. Then come back and press it back out because it will have shrunk back.
- Let it rise about 40 minutes.
- Bake in 450 F oven for 8 minutes.
- Your pizza crusts are now ready for use. You can freeze for later, or top and freeze, or top and bake for another 15 minutes.