

SPICY SICILIAN LASAGNA



Ingredients

9 each	Ready Bake Lasagna Noodles
1 lb	Ground Spicy Italian Sausage
½ lb	Ground Beef
1-16 oz pkt	Sliced Pepperoni
1-7 oz each	Genoa Salami, small diced
1 each	Yellow Onion, small diced
3 cloves	Garlic, minced
32oz can	Crushed Tomatoes
4.5 oz tube	Tomato Paste
2 Tbs	Sugar
½ cup	Fresh Parsley, divided
2 tsp	Dried Basil
¾ tsp	Fennel Seed
1 pinch	Salt
1 pinch	Ground Pepper
1 each	Large Egg, lightly beaten
1-15 oz	Whole Ricotta Cheese
4 cups	Mozzarella Cheese
¾ cup	Grated Parmesan Cheese

Spicy Sicilian Lasagna

1. In large sauce pot sauté onion until translucent about 5 to 7 minutes. Add ground sausage and beef until cooked through over medium heat 8-10 minutes (until meat is no longer pink, breaking up meat into crumbles). Add garlic; cook 1 minute. Drain off the excess grease.
2. Return to pot and add tomatoes, tomato paste, sugar, half amount of parsley, basil, fennel, salt and pepper; bring to a boil. Reduce heat; simmer, uncovered, 30 minutes, stirring occasionally. Add pepperoni and salami and continue to simmer for 10 minutes.
3. In a small bowl, mix egg, ricotta cheese and remaining parsley.
4. Preheat oven to 375°. Spread 2 cups meat sauce into an ungreased 13x9 inches baking dish. Starting with a little bit of sauce bottom of the dish, layer with noodles, a third of the ricotta mixture (spread out evenly), sauce, mozzarella and Parmesan cheese. Repeat layers twice. Top with remaining meat sauce and cheeses (dish will be full).
5. Bake, covered, 25 minutes. Bake, uncovered, 25 minutes longer or until bubbly. Let stand at least 15 to 25 minutes before serving (allowing Lasagna to set-up to cut out nice pieces to serve).

NEGRONI SBAGLIATO



Ingredients

2 tablespoons Sweet or
Semi-Sweet Red Vermouth
2 tablespoons Campari
2 tablespoons Prosecco,
Champagne or other Sparkling Wine
Ice for serving
For the garnish: Orange peel

Negroni Sbagliato

1. Stir the Vermouth and Campari in a lowball glass.
Add ice.
2. Top off the glass with the sparkling wine.
3. Garnish with an orange peel and serve.

GARLIC HERB OLIVE OIL



Ingredients

1 cup	Olive Oil
¼ cup	Rosemary, destemmed and rough chopped
4 each	Garlic Cloves, minced
1 each	Shallot, minced

Garlic Herb Olive Oil

1. Use a heavy pot that heats evenly. Avoid aluminum and non-enameled cast iron. On medium - high heat add 1 tablespoon of the olive oil to pot with garlic and shallot, sauteed for 2 - 3 minutes. Add rosemary and the rest of olive oil.
2. Heat over low heat for 5 to 10 minutes. You want the oil to warm but not simmer.
3. Turn off the heat and let the garlic, shallot and rosemary infuse in the oil for 1 hour.
4. Strain into a clean, dry glass bottle or jar. Cover tightly and store away from direct light or heat at room temperature, or the refrigerator, for up to 1 month.