Shrimp Scampi

Ingredients:

2 T. olive oil

2 large cloves garlic, pushed through a garlic press

¼ tsp. dried red pepper flakes (optional)

¼ cup cooking wine

¼ tsp. black pepper

3 T. butter

½ lb. angel hair pasta

¼ cup chopped fresh flat leaf parsley

Medium shrimp, peeled, cleaned and tails removed

Instructions:

* Fill a large pasta pot ¾ full with water and bring to a boil.
* When boiling add pasta and cook for about 3 minutes or until tender. Drain water reserving about ½ cup of pasta water and set aside.
* Using electric fry pan, heat oil. (350 degrees)
* Add shrimp and sauté turning once until just cooked through.
* Transfer shrimp to large bowl.
* Add garlic along with the red pepper flakes, wine, pasta water, and pepper.
* Cook over heat for about 1 minute.
* Add butter to skillet, stirring until melted. Add parsley.
* Return shrimp to pan and stir briefly.
* Put contents of pan in large serving bowl. Add pasta and toss together.

**Italian Bread**

**Ingredients:**

1 cup + 2 T. water 1 tsp. salt

1 ½ cup flour 1 Tbsp. vegetable oil

1 ¾ cup flour (set aside) 1 packet yeast

1 Tbsp. cornmeal

**Day 1**

* In a measuring cup, heat water for 45 seconds in a microwave, so that the temperature is 120 - 130 degrees.
* In a large mixing bowl, combine 1 ½ cup flour, 1 packet of yeast, and salt.
* Add warm water and mix on medium speed on electric mixer for 3 minutes.
* Gradually add enough of remaining flour to form a stiff dough.
* Knead in mixer with dough hook for approximately 4-5 minutes until smooth and satiny.
* Turn dough out on a floured board and knead 10 times.
* Pour about 1 T. oil in bowl and swirl around. Add dough and turn to coat all sides.
* **Let rest 20 minutes.**
* Punch down.
* Roll into a long loaf
* Sprinkle loaf lightly with cornmeal.
* Cover with plastic wrap. Label and refrigerate.

**Day 2**

* Preheat oven to 400 degrees.
* Remove bread from refrigerator and let stand for 10 minutes.
* Brush bread with water.
* Slash top of loaf diagonally at 2-inch intervals just before baking.
* Brush with water several times during baking to form a crispier crust.
* Bake for 35 to 40 minutes.

**Homemade Ravioli**

Pasta Dough Ingredients:

1 c. white flour

1 c. semolina flour

2 eggs, slightly beaten

1 tsp. oil

¾ tsp. salt

2 – 4 tbsp. warm water

Pasta Dough Instructions:

* Mound flour in a large bowl or on a cutting board. Make a well in the center and add the eggs, oil, salt, and 2 tbsp. warm water.
* Using a fork, combine all ingredients until dough forms a ball. If mixture is too dry to hold together, gradually add remaining water.
* Lightly flour a cutting board and knead dough for 8 – 10 minutes or until smooth and elastic.
* Cover dough with plastic wrap or a bowl and let rest for 15 – 30 minutes before rolling out.

Cheese Filling Ingredients:

1/3 c. ricotta cheese

1/3 c. mozzarella cheese, shredded

1 tbsp. grated Parmesan cheese

½ egg

½ tsp. parsley, chopped

1/8 tsp. dried oregano, crushed

1/8 tsp. salt

dash pepper

Cheese Filling Instructions:

* Combine all ingredients in a small bowl.
* Fill ravioli according to instructions below.

To Prepare Ravioli:

* Divide pasta dough into 4 equal sections. Roll pasta dough that has been resting until it is thin and transparent, about 1/8 inch thick and rectangular, about 12 inches long by about 4 inches wide. Dust lightly with flour.
* Place one strip of dough over the ravioli press frame. Press dough into frame with indented plastic tray.
* Remove tray and fill each indentation with filling, just lower than the top rim.
* Place a second strip of dough over the filled pasta and press strips together with your fingers.
* With a rolling pin, roll across the dough-covered frame, gently at first and then increasing the pressure so that the dough is cut into individual raviolis. Remove excess dough around the edges and reroll.
* Gently remove the raviolis from the frame by tapping it against the counter or poking very gently with your fingers. Be sure not to puncture the dough.
* Repeat procedure with remaining dough and filling.
* Line a baking sheet with foil and heavily flour. Place ravioli on it to be dried. Let dry for 1 hour then turn over and dry 1 hour more. Ravioli may be frozen at this point.

To Cook Ravioli:

* Thaw ravioli before cooking.
* Fill a large pot with water, about ¾ full. Bring to a boil.
* Add ravioli gently to boiling water. Simmer for about 8 – 10 minutes or until tender. Drain and serve with tomato sauce.

Homemade Tomato Sauce

Ingredients:

1 (16 oz.) can tomatoes

8 oz. tomato sauce

1 medium onion, chopped

1 garlic clove, minced

1 tbsp. sugar

½ tsp. dried basil, crushed

½ tsp. oregano

½ tsp. Italian seasoning

¼ tsp. salt

1/8 tsp. pepper

Instructions:

* Heat tomatoes and their liquid, and the remaining ingredients in small saucepot.
* Using stick mixer, puree until smooth. (Make sure there are not chunks of onions or tomatoes)
* Bring to a boil, reduce heat to low.
* Simmer uncovered until thickened, about 30 minutes.

**Biscotti**

**Ingredients**

* ½ cup sugar
* ¼ cup butter
* 1 tsp anise seed, ground
* 1 tsp grated lemon peel
* 1 egg
* 1 ¾ cups flour
* ½ tsp baking powder
* ¼ tsp salt

**Directions**

* Preheat the oven to 350 degrees F
* In a medium bowl, beat sugar, butter, anise seed, lemon peel and eggs
* In a separate bowl, combine the flour, baking powder, and salt
* Stir flour mixture into the egg mixture
* Shape dough into rectangle, about 10”x3” and about ½ inch thick
* Place on ungreased baking sheet
* Bake for 20 minutes
* Remove from the baking sheet to cool on a wire rack
* When cookies are cool enough to handle, slice each one crosswise into 1/2 inch slices
* Place the slices cut side down onto the baking sheet
* Bake for an additional 15 minutes until crisp and light brown

**Gnocchi**

**Ingredients**

* 2 potatoes
* 1 ¾ cups all-purpose flour
* 1 egg

**Directions**

* Bring a large pot of salted water to a boil.
* Peel potatoes and add to pot.
* Cook until tender but still firm, about 15 minutes.
* Drain, cool and mash with a potato masher.
* Combine 1 cup mashed potato, flour and egg in a large bowl.
* Knead until dough and form into a ball.
* Divide dough into two portions
* Roll each portion into long "snakes" on a floured surface
* Cut snakes into half-inch pieces.
* Bring a large pot of lightly salted water to a boil
* Drop in gnocchi and cook for 3 to 5 minutes or until gnocchi have risen to the top; drain and serve.

**TOMATO CREAM SAUCE FOR GNOCCHI**

### Ingredients

* 2 tablespoons olive oil
* 1 onion, diced
* 1 garlic clove, minced
* 2 cups diced tomatoes
* 1 tablespoon dried basil leaves
* 3/4 teaspoon white sugar
* 1/4 teaspoon dried oregano
* 1/4 teaspoon salt
* 1/8 teaspoon ground black pepper
* 1/2 cup heavy cream
* 1 tablespoon butter

### Directions

* In a saucepan, sauté onion and garlic in olive oil over medium heat. Make sure it doesn't burn.
* Add tomatoes, basil, sugar, oregano, salt and pepper.
* Bring to boil and continue to boil 5 minutes or until most of the liquid evaporates.
* Remove from heat
* Stir in heavy cream and butter.
* Return to reduced heat and simmer 5 more minutes
* Serve over gnocchi