



G.B. Russo & Son[®]

INTERNATIONAL GROCERY SINCE 1905
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Yield: 6 to 8

Glog

Amount	Measurement	PrepType	Ingredient	Comments
3/4	cup	granulated	sugar	
200	milliliters		brandy	
2	ounces		aromatic bitters	
375	milliliters		claret	
375	milliliters		sherry	
1	box		raisins	(1 per serving)
1	bag	unsalted	almonds	(1 per serving)

1. Pour bitters, sugar, claret, sherry and brandy in to a large casserole dish. Place mixture over fire until hot. For each serving, put 1 large raisin and 1 unsalted almond in an old-fashioned glass, fill three quarters full.

Zabaglione (Eggnog)

Amount	Measurement	PrepType	Ingredient	Comments
4			egg yolks	
2	tablespoons		dry Marsala wine	may substitute sweet Marsala
3	tablespoons		cinnamon	
2	tablespoons		honey	

1. Beat egg yolks with honey until thick and lemon colored in the top of a double boiler.
2. Add wine gradually and while it heats, continue to use a rotary beater.
3. Serve as a drink or dessert sauce with a dash of cinnamon.

Yield: about 4 servings

Zabaglione Classic

Amount	Measurement	PrepType	Ingredient	Comments
6			egg yolks	
1/2	cup		sugar	
1/4	cup liquid		sweet Marsala wine	
1	medium	juiced	lemon	grate in the rind
1	splash		brandy	OPTIONAL

1. Measure the ingredients into the top of double boiler and place over boiling water. Beat constantly with a rotary beater until mixture thickens and mounds like whipped cream. Remove from heat. Serve hot or chilled in tall parfait glasses alone or as a topping for sponge cake or canned fruit.

2. This very old Italian dessert is excellent after a heavy dinner. It is especially nice because it can be made on the spur of the moment.