

# G.B. Russo & Son

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1-800-76 RUSSO



Courtesy of: Joe M. Russo

SINCE 1905

Yield: 10 servings.

## Fettuccine Maria

Amount	Measurement	Prep Type	Ingredient	Comments
8	ounces		broccoli florets	
2	cups	chopped	parsley	
2	cups	roughly chopped	red bell pepper	
3	bunches	roughly chopped	green onions	
4	ounces	shredded	Swiss cheese	
1	cup liquid		olive oil, extra virgin	
1	teaspoon		salt	
1	teaspoon	ground	black pepper	
1½	pounds		fettuccine noodles	
1½	pounds		fettuccine noodles spinach	
2	ounces		sun-dried tomatoes	rehydrate with 2 cups of water
½	cup	chopped	basil leaves fresh	
3	cups liquid		chicken stock	
1	pound	sliced	mushrooms	
2	tablespoons	grated	Asiago cheese	
2	tablespoons	crushed	garlic	



rehydrate with 2 cups of water

1. Boil the sun-dried tomatoes in water for 2-4 minutes. Sauté the mushrooms, broccoli, basil, bell pepper, parsley, spices, and green onions in a large skillet with the garlic and olive oil.

2. Add the chicken stock and sun-dried tomatoes (with liquid) and boil for 4-5 minutes. While the sauté is cooking proceed to boil cheeses. Serve while hot.

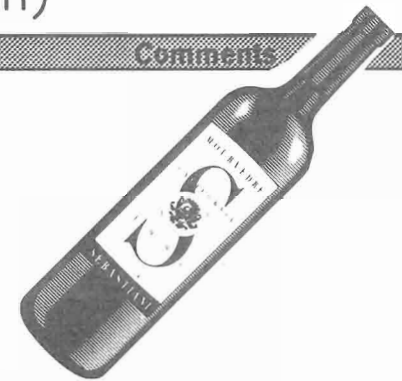
Suggested Wines: Wente Sauvignon Blanc, Lungarotti Pinot Grigio

Courtesy of: Sebastiani Vineyards

Yield: 8 servings

## Pasta Con Olive Nere (side dish)

Amount	Measurement	Prep Type	Ingredient	Comments
8	ounces	dry	fettuccine noodles	
1 - 2oz	can		anchovies	
¼	cup		butter	
¼	cup liquid		olive oil, extra virgin	
4	cloves	minced	garlic	
1½	cups	halved	black pitted olives	
¼	cup	minced	parsley	
¼	teaspoon	ground	black pepper	
¾	cup	grated	Villa Russo Parmesan cheese	



This recipe is definitely designed for anchovy and garlic lovers, although it is not really as strong as you think.

1. Cook fettuccine according to the package directions. Drain anchovy fillets and mash roughly with a fork. Melt the butter in oil and sauté garlic and olives over low heat just until hot.

2. Add anchovies and stir in until hot. Add parsley and pepper, and remove from heat immediately. Toss with hot fettuccine and ½ cup Parmesan cheese. Sprinkle the remaining ¼ cup of Parmesan cheese on top to serve.

Suggested Wines: Sebastiani Zinfandel or Chardonnay, Pepperwood Grove Sauvignon Blanc