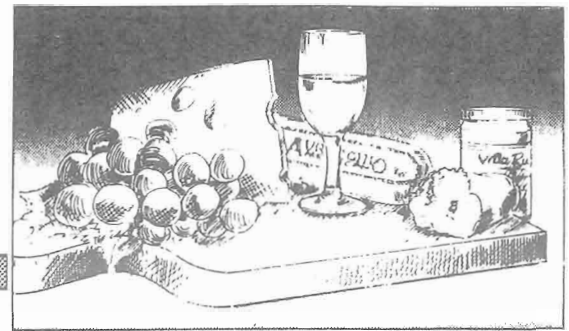




Villa Russo

SPECIALTY FOODS & WINES by G.B. RUSSO & SON®



Courtesy of: John F. Russo

Fettuccini Alfredo

Amount	Measurement	Prep Type	Ingredient
1	pound		fettuccine noodles
1/2	cup		butter
1½	cups	grated	Villa Russo Parmesan cheese
2	cups liquid		heavy cream

1. Cook fettuccine pasta by package directions. Drain well and return to pan.

2. Add butter, cream, Parmesan and a generous sprinkling of black pepper. Toss well with fork to blend. Use extra Parmesan at table to add flavor.

Suggested Wines: Soave, Frascati, Pinot Grigio, Chardonnay or Fume Blanc.

Yield: 4 servings

Sun-Dried Tomato Cream Sauce

Amount	Measurement	Prep Type	Ingredient
1	teaspoon	minced	garlic
2	ounces		olive oil, extra virgin
1	tablespoon	diced	shallots
8	ounces		heavy cream
¼	cup	diced	sun-dried tomatoes
2	ounces		dry white wine
to taste	dash		salt
to taste	dash	ground	black pepper
32	ounces	dry	spagetti, thin



1. Preheat the sauté pan. Add the olive oil and the minced garlic and the diced shallots. Sauté until the garlic is light golden brown. Add the tomato sauce, cream and white wine. Stir together. Add the spaghetti or the pasta of your choice and toss until mixed well.

Suggested Wines: Bertani Soave, Boscaini Pino Grigio, Santa Margherita Merlot

Courtesy of: G.B. Russo Catering

Pesto Sausage Linguini with Sun Dried Tomatoes

Amount	Measurement	Prep Type	Ingredient
1	ounce		sun-dried tomatoes
1	pound	dry	linguine egg pasta
to taste		grated	Villa Russo Romano cheese
½	pound		pesto sausage
7	ounces		Villa Russo Pesto

1. Reconstitute the tomatoes in warm water for approximately 20 minutes; then drain and chop. Pre-cook the sausage for approximately 15 to 20 minutes, at 350° or until the internal temperature reaches 160°; chop into bite size pieces.

2. Combine all of the ingredients in a skillet; heat at a medium temperature for 5 minutes and serve. Garnish with grated Romano cheese.

Suggested Wines: Ruffino Aziano Chianti, Boscaini San Ciriaco, Leelanau Vis á Vis