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INTERNATIONAL GROCERY SINCE 1905

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Yield: 4 to 6 servings

Spaghetti al Formaggio

Amount	Measurement	Prep Type	Ingredient
1	pound		Villa Russo Italian Sausage
½	cup	chopped	onion whole
¼	cup	chopped	green pepper
1	clove	crushed	garlic
1	pound		tomatoes
6	ounces		tomato paste
1	teaspoon		salt
½	teaspoon	crushed	basil
½	teaspoon	crushed	oregano
1	cup	shredded	Jack Cheese
¼	cup		hard grating cheese
1	package		spagetti, thin



regular or hot pepper jack
Parmesan or Romano

1. Cook the sausage with onion, green pepper and garlic in a large skillet until meat is browned. Stir in the tomatoes, tomato paste, salt, oregano and basil. Simmer for 30 minutes.


2. Just before serving stir in jack and hard grating cheese. (4 cups of sauce) Meanwhile, prepare spaghetti according to the package directions, and drain. Turn spaghetti onto a heated platter; serve sauce over spaghetti with additional hard grating cheese.

Suggested Wines: Sebastiani Zinfandel, Louis Martini Cabernet Sauvignon

Yield: 2 servings

Greek Pasta

Amount	Measurement	Prep Type	Ingredient	Comments
1	ounce		olive oil, extra virgin	
¼	small	diced	onion whole	
3	medium	sliced	mushrooms	
1	tablespoon		garlic	
½	medium	cubed	tomato	
4		halved	black pitted olives	
4	ounces		spinach	
3	ounces		chicken stock	
3	ounces		feta cheese	
1	ounce	grated	Villa Russo Parmesan cheese	
1	teaspoon		oregano	
to taste	dash		salt	
to taste	dash	ground	black pepper	
8	ounces		fettuccine noodles	(may substitute linguine)



1. Sauté onion and mushrooms, then add veggies and cook until they are just done. Add the stock to de-glaze the pan. Remove from heat and add cheese, seasonings, and pasta. Try adding lamb, chicken or shrimp; It's Great!

Suggested Wines: Boutari Nemea, Boutari Kretikos, Torres Vina Sol