

G.B. Russo & Son

ENRICHING THE GOOD LIFE SINCE 1905

Courtesy of: Joe M. Russo

Yield: 4 to 5 entrées

Linguine with Sausage and Broccoli

Amount	Measurement	PrepType	Ingredient
1	large		broccoli
4	tablespoons		butter
4	tablespoons		olive oil, extra virgin
8	cloves	crushed	garlic
½	cup liquid		dry white wine
to taste	dash		salt
to taste	dash		cracked pepper
to taste	dash	ground	nutmeg
2	ounces	grated	Fontinella cheese
5	links	cut-up	Villa Russo Italian Sausage (cut into ½-inch pieces)



1. Precook the linguine, rinse the noodles in cold water, and then set aside in a mixing bowl. Trim the broccoli into florets with 2-inches of stem remaining; boil for 3 minutes, then cool.

2. In a frying pan, melt the butter with the oil and add the crushed garlic, salt, pepper, and nutmeg and cook until the garlic turns a light brown. Add the wine to the pan and bring the mixture to a boil.

3. Simmer the sausage in the liquid mixture until it is about 95% cooked and then add the broccoli for a few moments to the mixture.

4. Pour the hot mixture over the linguine; add the grated fontinella and serve.

Suggested Wines: Frescobaldi Pomino Bianco, Wente Sauvignon Blanc, Santa Margherita Merlot

Yield: 24 - 2 cup servings

Leprechaun's Pasta Primavera

Amount	Measurement	PrepType	Ingredient	Comments
3	pounds	dry	fettuccine noodles spinach	
6	tablespoons		olive oil, extra virgin	
6	tablespoons		sunflower oil	
3	cloves	crushed	garlic	(pare before crushing)
3	slices	peeled	ginger	
¾	cup		sesame seeds	
¾	pound		snow peas	
3	medium	sliced	zucchini	
3	medium	sliced	green bell pepper	
3	medium	sliced	red bell pepper	
3	pounds		broccoli florets	
3	medium	sliced	carrots	(pare before slicing on diagonal)
3	pounds	cut-up	summer squash	cut into strips
¾	pound	chunked	cabbage	
to taste	dash	ground	black pepper	

1. Cook pasta according to directions; drain, then rinse in cold water; drain again.

2. Sauté garlic and ginger in the olive and sunflower oil; discard garlic and ginger when finished. Stir in sesame seeds; toast lightly.

3. Add the veggies to the wok; stir-fry over high heat until tender. Toss lightly with reserved pasta. Serve at room temperature or chilled as an entrée.

Suggested Wines: Cávit Pinot Grigio, Bertani Soave, Concannon Sauvignon Blanc