

G.B. Russo & Son

INTERNATIONAL GROCERY SINCE 1905
 ITALIAN - MIDDLE EAST - REGIONAL SPECIALTY FOODS, DELI, WINES, COOKWARE AND MORE!
 PHONE (616) 942-2980 ~ FAX (616) 942-2295
 2770 29TH ST. S.E. ~ GRAND RAPIDS, MI 49512-1719

www.gbrusso.com
 1-800-76 RUSSO

Courtesy of: Joe M. Russo

Yield: 4 to 6 servings

Linguine alla' Marinara



| Amount | Measurement | Prep Type | Ingredient |
|--------|-------------|---------------|----------------------------|
| 6 | strips | thinly sliced | pancetta |
| 2 | tablespoons | | olive oil, extra virgin |
| 1 | cup | sliced | mushrooms |
| ½ | cup liquid | | dry Marsala wine |
| 28 | ounces | | Villa Russo Marinara sauce |
| 1 | pound | cooked | linguine egg pasta |
| 12 | | | chicken livers |
| 1 | cup liquid | | chicken stock |
| 4 | ounces | | butter |

1. Cook pancetta (pronounced pon-chetta), oil, chicken livers and mushrooms over a low flame, stirring constantly for 4 to 5 minutes. Add the dry Marsala and cook for 10 more minutes.

2. Add the Marinara sauce and chicken stock. Cover the pan and simmer until thick, stirring occasionally. Place cooked pasta in a serving platter, add butter and mix with forks.

3. Pour sauce mixture over linguine and sprinkle with Villa Russo Grated Parmesan Cheese.

Suggested Wines: Frescobaldi Sangiovese, Corvo Red, Concannon Cabernet Sauvignon

Courtesy of: Joe M. Russo

Yield: 4 to 6 entrées

Fettuccine with Pasta Sauce Giuseppe

| Amount | Measurement | Prep Type | Ingredient | Comments |
|--------|-------------|-----------------|-------------------------------|---------------------------|
| 4 | ounces | sliced | pancetta | (chop-up slices) |
| 4 | links | | Villa Russo Italian Sausage | |
| 1½ | cups liquid | | dry red wine | |
| 2 | tablespoons | | olive oil, extra virgin | |
| 2 | tablespoons | | walnut oil | OPTIONAL |
| 1 | cup liquid | | chicken stock | |
| 1 | teaspoon | finely chopped | garlic | |
| 1 | ounces | finely chopped | basil leaves fresh | |
| 4 | ounces | chopped | spinach | (stem and clean properly) |
| 1 | teaspoon | | thyme dried | |
| ¼ | teaspoon | | cracked pepper | |
| 2 | ounces | thinly sliced | prosciutto | (½-inch strips) |
| 3 | ounces | roughly chopped | roasted walnuts | |
| 1 | jar | | Russo's Francesco Pasta Sauce | |
| 1 | package | dry | fettuccine noodles spinach | |
| 1 | package | dry | fettuccine noodles herb | |



1. Simmer pancetta ham and Italian sausage meats in the wine for 3- to 45 minutes or until meats are fully cooked. Proceed to cut the sausage into slices.

2. Heat the oils in a large skillet and sauté the prosciutto with the garlic, thyme and pepper along with the previously cooked meats. (Do not allow the prosciutto to become too crispy.) Add the spaghetti sauce, spinach, basil, chicken stock and walnuts and simmer for 5 minutes.

3. Boil the noodles according to the cooking instructions on the package. Drain off the water and toss together with the sauce. Add grated Parmesan if desired.