

Melanzane al Forno (baked eggplant)

Amount	Measurement	Prep Type	Ingredient	Comments
1	medium	cut-up	eggplant	(cut into 1/4" thick slices)
as needed			olive oil, extra virgin	
to taste	dash		salt	
1	teaspoon		oregano	
2	cloves	finely chopped	garlic	
to taste	dash		hot pepper flakes	
1	tablespoon		red wine vinegar	



1. Pre-heat the oven to 500° F for 15 minutes. Lightly oil the bottom of a low, flat baking tray. Place the eggplant slices on the tray, lightly salt, and sprinkle with olive oil.
2. Bake uncovered for about 10 minutes, until the bottoms of the eggplant slices begin to brown. Turn the slices over with a spatula and cook an additional 5 minutes until brown.
3. Remove cooked eggplant slices from the tray, place one layer on the bottom of a small bowl. Add a little extra virgin olive oil, a little garlic, a pinch hot pepper flakes and a little vinegar.
4. Repeat this process, putting layer upon layer, until all slices are used. If refrigerated, the eggplant recipe will last several weeks. It is excellent when served with broiled foods or as part of an appetizer. Serve at room temperature.

Suggested Wines: Corvo Red, Fazi-Battaglia Sangiovese, Wente Sauvignon Blanc

Courtesy of: Joe M. Russo

Yield: 4 to 6 entrées

Parsley & Garlic Pasta with Italian Style Tuna

Amount	Measurement	Prep Type	Ingredient	Comments
1 - 16oz	package	dry	Russo's Parsley & Garlic Pasta	
1	jar		Russo's Francesco Pasta Sauce	
14	ounces		tuna in olive oil	
4	cloves	crushed	garlic	
1	bunch	chopped	green onions	
5	slices	chopped	pancetta	(about 1/2 pound)
1		chopped	yellow bell peppers	
1	cup liquid		chicken stock	
1/2	cup	grated	Asiago cheese	
1/2	cup	chopped	basil leaves fresh	
1/4	cup	chopped	sun-dried tomatoes	
to taste	dash		salt	
to taste	dash	ground	black pepper	



1. Heat 1 gallon of water to a boil before preparing the other ingredients. Drain the oil from the tuna into a saucepan; add the garlic, the sun-dried tomatoes, the onion, the pancetta, and the bell pepper to the tuna oil and cook for 2 to 3 minutes.
2. Add the fresh basil and the tomato sauce and continue to cook on a medium heat for 4 to 5 minutes, stirring occasionally.
3. Flake the tuna and add to the saucepan with the chicken stock, grated cheese and salt and pepper. Turn the heat down to a simmer and cook for approximately 10 to 15 minutes, stirring every few minutes.
4. Cook the pasta while the sauce is simmering. Drain the liquid from the pasta and place in a large serving bowl. Proceed to add the sauce, toss and serve. (Additional grated Asiago may be added as desired.)

Suggested Wines: Corvo Red, Francis Coppola, Louis Latour Moulin-a-veny