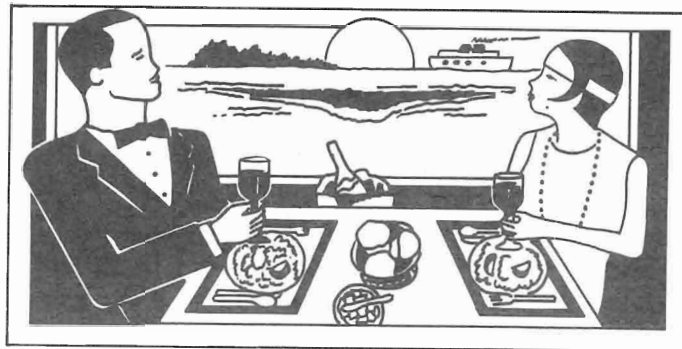


Giovanni B. Russo



G.B. Russo & Son
A Family Tradition
 Since 1905

Frank D. Russo



Yield: 4 servings

Pepper Steak alla' Florio

Amount	Measurement	PrepType	Ingredient	Comments
1	medium	sliced	onion whole	
¼	teaspoon	ground	black pepper	coarse ground
½	cup liquid		dry Marsala wine	
1	medium	sliced	red bell pepper	
1	medium	sliced	green bell pepper	
1	tablespoon		vegetable oil	
1	pound	cut-up	sirloin steak	cut against the grain into strips
1	teaspoon		garlic powder	
1	tablespoon		soy sauce	
1	teaspoon		arrowroot	

Create a quick, colorful entrée with steak and crisp sweet peppers.

1. In a large skillet heat the oil over high heat; cook sirloin, stirring for 1 minute until browned. Add peppers and onion and cook, stirring, for 2 minutes. Add Marsala wine, garlic powder, and black pepper and bring to a simmer, cook for 1 minute.

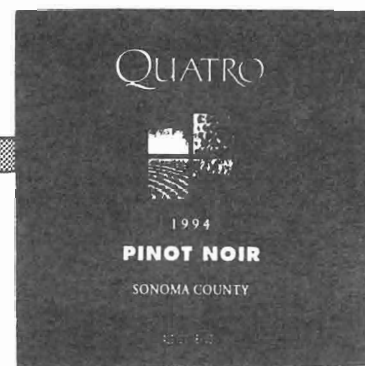
2. Dissolve arrowroot in soy sauce, and stir into skillet. Cook until the sauce thickens. Preparation Time: 10 minutes. Cooking Time: 6 minutes.

Italian • Middle East & Regional Specialty Foods • Deli • Wines • Cookware

VISIT OUR WEBSITE www.gbrusso.com
WINE BUYERS ALERT - GIFT PACKAGES - SHIPPING AND MORE

Veal with Olives

Amount	Measurement	PrepType	Ingredient
1½	pounds		veal cutlets
1/3	cup liquid		dry Marsala wine
to taste	dash		salt
to taste	dash	ground	black pepper
¼	cup		butter
10			green olives



The secret to this delicious Italian dish is to have the veal pounded paper-thin. Veal Scallopini is the cut to request in the Eastern United states. If this is not available, request veal cutlets and have the butcher pound the veal paper-thin after cutting ¼" thick.

1. Wipe the veal and sprinkle with salt and pepper. Simmer very quickly in melted butter, browning lightly on both sides. Add the wine and olives, cut the veal into strips. Heat 1 minute and serve.

Suggested Wines: Markham Merlot, Louis Martini Chardonnay, Quatro Pinot Noir