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Marsala Sauce for Beef Tenderloin

Amount	Measurement	PrepType	Ingredient	Comments
1/4	cup	finely chopped	onion whole	
1	tablespoon		butter	
1/4	teaspoon		salt	
1/2	cup liquid		sweet Marsala wine	
1	teaspoon	instant	beef bouillon	
1	clove	minced	garlic	
1	tablespoon		cornstarch	
1/2	cup liquid		water	
1/3	cup		catsup	

1. In a saucepan, combine ingredients and cook until thickened and bubbly. Cook for 2 more minutes, stirring. Serve over beef tenderloin.

Suggested Wines: Fox Hollow Pinot Noir, Cecchetti-Sebastiani Quatro Merlot

Yield: 8 entrées

Marsala Sauced Lamb Shoulder Chops

Amount	Measurement	PrepType	Ingredient	Comments
1/4	cup	sliced	green onions	
1/4	cup	sliced	pimentos	(about 1 - 2oz can)
1/4	teaspoon	crushed	tarragon dried	
2	tablespoons		olive oil, extra virgin	
1	tablespoon		Worcestershire sauce	
1/2	cup liquid		sweet Marsala wine	
8			lamb shoulder chops	(3/4" to 1" thick)
1/4	teaspoon	crushed	oregano	
1/4	teaspoon		lemon pepper	
1	tablespoon		cornstarch	

1. Cook onion, pimento, herbs, and pepper in hot oil until onion is tender. Combine the cornstarch, the Worcestershire sauce and 1/3-cup of cold water; stir into onion mixture. Cook and stir until bubbly, add wine and keep warm.

2. Grill chops over medium coals for 10 to 12 minutes on each side until done, brushing frequently with sauce.

Suggested Wines: Fazi-Battaglia Sangiovese, Veramonte Merlot, Louis Latout Brouilly

