

9) 10/13/04

G.B. Russo & Son

Courtesy of: Mary C. Russo

Yield: 8 servings

Lasagna

Amount	Measurement	Prep type	Ingredient
1	pound	dry	lasagna noodles
1	pound		Ricotta cheese
2	medium		eggs
1	pound	sliced	Mozzarella cheese
1/4	pound	grated	Villa Russo Parmesan cheese
1/2	teaspoon	ground	cinnamon
1	pound	bulk	Villa Russo Italian Sausage
16	ounces		Villa Russo Marinara sauce (more if desired)
1 1/2	teaspoons		salt
3	teaspoons		sugar
1/2	teaspoon	ground	black pepper



1. Brown bulk sausage. Blend Ricotta with eggs, salt, pepper, and cinnamon. Fold in sausage. Boil lasagna pasta as directed on pkg. Slightly cover bottom of casserole pan with sauce.
2. Alternate layers as follows: Pasta, Mozzarella, Ricotta mixture, sauce, etc., ending with top layer of mozzarella. Sprinkle with Parmesan and cover with sauce. Bake in oven at 325 degrees for 30 to 40 minutes.
3. You can vary this recipe by adding larger quantities of cheese and sausage. You can also use Provolone or Muenster instead of, or mixed with the Mozzarella. "No Boil" lasagna pasta can be substituted.
4. After dinner, serve Spumoni ice cream with Marsala wine or Villa Russo Asti Spumante sparkling semi-sweet wine.

Suggested Wines: Corvo Red, Frescobaldi Chianti, Louis Martini Zinfandel or Barbera

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Yield: 6 servings

Zucchini Lasagna

Amount	Measurement	Prep type	Ingredient
1	pound	bulk	Villa Russo Italian Sausage
1/2	cup	chopped	onion whole
15	ounces		tomato sauce
1/2	cup liquid		water
1/4	teaspoon		salt
1/4	teaspoon		oregano
7	large	dry	lasagna noodles
3/4	cup		hard grating cheese
2	tablespoons		flour (all-purpose)
4	cups	sliced	zucchini
12	ounces	sliced	Mozzarella cheese



Romano or Parmesan

1. Preheat the oven to 375°. Brown the sausage with onion and drain. Stir in tomato sauce, water, and seasonings. Simmer 30 minutes stirring occasionally. Combine the hard grating cheese and flour.
2. Layer half of the lasagna noodles on the bottom of a buttered 13-1/2 by 8-by 8-3/4 baking dish. Top with the meat sauce and half of the mozzarella. Repeat the layers of noodles, zucchini, grating cheese mixture and meat sauce.
3. Bake 20 -25 minutes or until zucchini is tender. Add the remaining hard grating cheese; return to oven until cheese begins to melt. Let stand 10 minutes before serving.

Suggested Wines: Marchesi di Barolo Barbaresco, Pepperwood Grove Cabernet Franc