

10/13/04

G. B. Russo & Son[®]

INTERNATIONAL GROCERY SINCE 1905
 ITALIAN - MIDDLE EAST - REGIONAL SPECIALTY FOODS, DELI, WINES, COOKWARE AND MORE!
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Courtesy of: Giovanni B. Russo

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Yield: 2 servings

Italian Spaghetti Sauce (Sicilian Style)

Amount	Measurement	PrepType	Ingredient	Comments
1	pound	dry	spaghetti	(or alternative pasta)
2	cans			(6oz cans)
to taste		grated	Villa Russo Parmesan cheese	(may substitute grated romano)
as needed			olive oil, extra virgin	
to taste		chopped	mushrooms	
4	cloves	chopped	garlic	(may substitute garlic powder)
garnish		chopped	parsley	
1	teaspoon	finely chopped	basil leaves fresh	
12	ounces		dry red wine	
2	medium	chopped	onion whole	
1	stalk	chopped	celery	
1	tablespoon		sugar	
1	tablespoon		salt	
1	teaspoon	ground	black pepper	



1. Chop together mushrooms, garlic, basil, onions, celery and parsley. Add salt and pepper. Then brown veggies in a sauce pan with sufficient olive oil to cover the bottom.

2. When browned, add tomato paste and stir for 2 to 3 minutes on a low flame. Then add 48 ounces of water and the red wine. Boil slowly for 2 hours or to desired thickness. (When using meatballs or Italian sausage, add browned meat after sauce has boiled for one hour).

Suggested Wines: Corvo Red, Fazi-Battaglia Sangiovesé, Louis Martini Barbera

Courtesy of: Giovanni B. & Frank D. Russo

Meat Balls (Pulpetti Siciliano)

Amount	Measurement	PrepType	Ingredient	Comments
1/2	pound	ground	pork	
1/2	pound	ground	beef	
1/2	cup		bread crumbs	
1/4	cup	grated	Villa Russo Parmesan cheese	
2	medium		eggs	
1	teaspoon		salt	
1	teaspoon	ground	black pepper	
1	teaspoon	chopped	basil leaves fresh	
2	teaspoon	chopped	parsley	
1	clove	chopped	garlic	
1	medium	chopped	onion whole	
1	stalk	chopped	celery	
1/4	cup liquid		water	
2	slices		bread	soaked in water



1 Squeeze water from bread. Mix together; brown in frying pan using olive oil.

Suggested Wines: Corvo Red, Rocca Delle Macie Chianti Classico, Francis Coppola Rosso