

G. B. Russo & Son[®]

INTERNATIONAL GROCERY SINCE 1905
 ITALIAN - MIDDLE EAST - REGIONAL SPECIALTY FOODS, DELI, WINES, COOKWARE AND MORE!
 PHONE (616) 942-2980 ~ FAX (616) 942-2295
 2770 29TH ST. S.E. ~~~ GRAND RAPIDS, MI 49512-1719

www.gbrusso.com
 1-800-76 RUSSO

Pasta Salad Fillipo

Amount	Measurement	Prep Type	Ingredient	Comments
2	slices		bread	soak in water and squeeze dry
2	cloves		garlic	
½	cup liquid		olive oil, extra virgin	
1	bunch	stemmed	parsley	(wash and dry properly)
2		cut-up	green onions	
3			anchovies	
2	tablespoons		capers	rinsed and drained properly
3	tablespoons		sweet relish	may substitute sweet gherkins
1	pound		pasta shells	(or alternative pasta)

1. Combine and puree all of the ingredients except the olive oil. With the blender running, add in the olive oil in a slow steady stream, until the mixture reaches the consistency of mayonnaise.

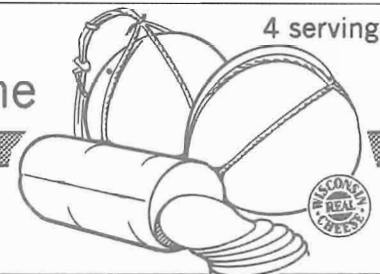
2. Add salt and pepper to taste and let the sauce rest at room temperature for 2 to 3 hours. Cook and drain 1 pound of the pasta of your choice. Combine with the sauce, toss well and serve. Finish with a topping of Villa Russo Grated Parmesan Cheese and chopped green olives.

Suggested Wines: Concannon Chardonnay, Boscaini Pinot Grigio

Roasted Peppers with Provolone

4 servings

Amount	Measurement	Prep Type	Ingredient
as needed			olive oil, extra virgin
¼	pound	sliced	provoloné
4	large		red bell pepper



1. Bake peppers in the oven at 350° for 1 hour. Peel the skin and remove seeds. Pour some olive oil into the bottom of a casserole dish and place peppers on top. Cover peppers with slices of sharp Provolone cheese. Bake at 350° for 10 to 15 minutes until cheese is melted. Serve immediately.

Wine Pairings: Cheese and wine are natural companions, and all types of cheese go well with all wine. Typically, the flavors of milder cheeses are enhanced when paired with white wines, and stronger tasting cheeses are best when served with red wines.

Yield: 6 - 8 appetizers

Hot Cheese Appetizer

Amount	Measurement	Prep Type	Ingredient	Comments
½	pound	sliced	Fontinella cheese	¼-inch slices
¼	cup liquid		brandy	
1	loaf	sliced	French bread	
½	medium	juiced	lemon	

1. Place cheese on a broiler proof platter. Kasseri cheese may be substituted. Broil until cheese begins to melt, 1 - 2 minutes. Remove from broiler. Heat brandy in small saucepan and flame. Pour the flaming brandy over cheese; squeeze lemon juice on top. Serve immediately as a spread for French bread.

Suggested Wines: Sebastiani Quatro Merlot, Concannon Chardonnay