

G. B. Russo & Son®

INTERNATIONAL GROCERY SINCE 1905

ITALIAN - MIDDLE EAST - REGIONAL SPECIALTY FOODS, DELI, WINES, COOKWARE AND MORE!

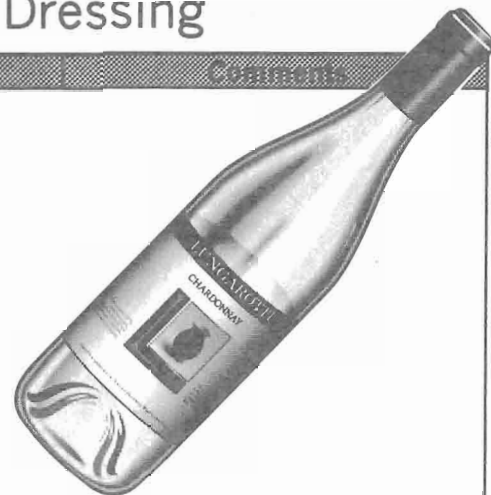
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2770 29TH ST. S.E. ~~~ GRAND RAPIDS, MI 49512-1719

Yield: 4 servings

Spinach Salad with Prosciutto Dressing

Amount	Measurement	Prep Type	Ingredient	Comments
6	tablespoons		lemon juice	
to taste	dash		salt	
to taste	dash	ground	black pepper	
2	tablespoons	minced	garlic	
6	tablespoons		olive oil, extra virgin	
2	tablespoons		sugar	
½	cup	chopped	prosciutto	
2½	cups	sliced	mushrooms	
6	tablespoons		dry white wine	
10	bag		spinach	
½	cup	grated	Villa Russo Romano cheese	
½	cup	chopped	walnuts	



1. Heat oil in a heavy skillet over medium heat. Add prosciutto and garlic. Sauté for three minutes. Add wine, lemon juice and sugar. Simmer for 5 minutes.

2. Place into a bowl and cool. Season to taste with salt and pepper. Combine spinach, mushrooms, walnuts and cheese in a large bowl. Toss with enough dressing to season to taste.

Romano is one of the most popular Italian cheeses; you can grate it fresh for an unmistakably piquant taste. This hard, grating cheese is made from part skim milk and aged at least 5 months to produce its characteristic, robust flavor. Made in true Italian tradition, it imparts a sharp, strong flavor to pasta, soups, salads and your favorite Italian recipes.

Yield: 24 - 1 cup servings

Irish Antipasto Salad

Amount	Measurement	Prep Type	Ingredient	Comments
2	cups	sliced	mushrooms	wash properly before slicing
1	cup	chopped	green onions	
4	cups		broccoli florets	
2	cans	chopped	artichoke hearts	16oz cans (drain and rinse)
3	cups	dry	rotini (pasta spirals)	
2	cups	sliced	ripe olives w/o pits	
2	cups	sliced	avocado	(peel and seed)
1	medium	chopped	tomato w/o seeds	
2	cups		cauliflower florets	
1+1/3	cups liquid		Villa Russo Italian dressing	



1. Cook rotini according to directions; drain; rinse with cold water and drain again. Add broccoli, cauliflower, mushrooms, artichoke hearts, olives, green onions and dressing; combine thoroughly. Finally add the avocado and tomato; toss lightly.

Suggested Wines: Concannon Sauvignon Blanc, Concannon Cabernet Sauvignon