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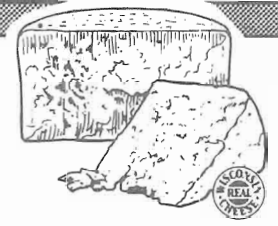
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ITALY'S CLASSICS
 HAVE ALWAYS HAD
 GREAT SHAPES.

Yield: 4 servings

Chicken with Gorgonzola Sauce*

Amount	Measurement	Prep Type	Ingredient
4	large		chicken breasts w/o skin/bone
to taste	dash		white pepper
to taste	dash		salt
1	tablespoon		butter
1	cup liquid		heavy cream
2/3	cup	crumbled	gorgonzola cheese



1. Lightly salt and pepper chicken pieces. Heat butter in large skillet. Add chicken and cook over medium heat until lightly browned on both sides, 10-15 minutes. Remove chicken from skillet and keep warm.
2. Add cream to skillet. On high heat, boil 2 to 3 minutes, or until cream is reduced and thickened. Lower heat. Add cheese; stir until melted. Add white pepper, if desired. Serve over chicken.

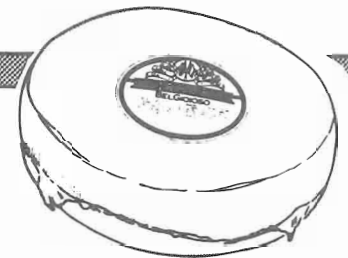
* Pasta with Gorgonzola Sauce: Cook cream and Gorgonzola as in the sauce above for an excellent sauce tossed with pasta, such as bow ties or fettuccini.

Suggested Wines: Fazi-Battaglia Verdicchio

Yield: 4 servings

Kasseri Chicken

Amount	Measurement	Prep Type	Ingredient
1/4	teaspoon	ground	black pepper
1	clove	minced	garlic
garnish	sprigs		parsley
1/2	teaspoon	crumbled	oregano
4 - halves			chicken breasts w/o skin/bone
1	cup		yogurt plain
1/3	cup	crumbled	Kasseri cheese



1. Whisk first yogurt, Kasseri, garlic and oregano in a medium bowl. Add the chicken and turn to coat. Cover and let stand for 30 minutes. Preheat broiler. Line broiler pan with foil. Place chicken breasts on pan, reserving marinade in bowl.

2. Broil for 6 minutes, turn chicken and brush with reserved marinade. Sprinkle with Kasseri cheese and broil until chicken is cooked through, about 4 minutes. Garnish with parsley.

Kasseri was originally produced from ewe's milk in Greece. Aged at least 4 months, it then develops a slightly piquant flavor. It is ideal in sauces and great on salads. Cube, crumble or shred this table cheese. It adds a certain tartness to exotic recipes, and a fresh, original twist to cheese trays.