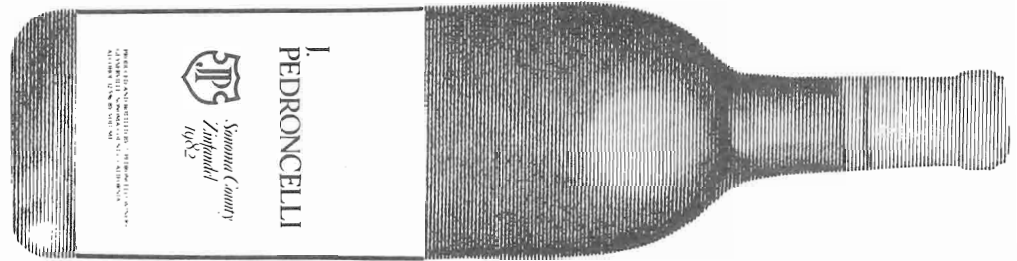





Villa Russo® BRAND
 SPECIALTY FOODS & WINES By G.B. RUSSO & SON®



Courtesy of: Pedroncelli Vineyards

Beef Mother Clone

Amount	Measurement	Prep Type	Ingredient	Comments
2	pound	trimmed	stew meat	1½-inch pieces
1-2	tablespoons		olive oil, extra virgin	
1	large	chopped	onion whole	
6-8	clove		garlic	
			flour (all-purpose)	
to taste	dash		salt	
to taste	dash		Villa Russo Parmesan cheese	
½	pound	sliced	mushrooms	
1	handful		porcini (Italian mushrooms)	(about 1-1½ ounces)
2	cup liquid		Mother Clone Zinfandel	
2	cup liquid		beef broth	

1. Preheat oven to 350° F. Soak dried mushrooms in hot water for 20 minutes, stain, save soaking water and mushrooms. Heat Dutch oven to medium high. Pour ½-tablespoon olive oil into pan, add onion and sauté for 5 minutes. Add garlic and sauté until golden.

2. Scoop out onion mixture and set aside. Add 1 table spoon olive oil and heat to medium high. Roll beef cubes in flour that has been seasoned with the salt and black pepper. Add beef cubes and brown on all sides very well. Do this in batches to keep browning even.

3. Take meat out and set aside. Pour mushrooms into pan and sauté for 3 minutes. Add onion mixture and beef to pan. Pour in beef broth and zinfandel. Secure lid and put in the oven for 1-1½ hours. Serve over pasta or rice. Mangiamo!

Suggested Wines: Zinfandel or other red wines.

Courtesy of: Joe M. Russo

Meat Loaf Superbo

Amount	Measurement	Prep Type	Ingredient	Comments
1	pound	bulk	Villa Russo Italian Sausage	(may substitute hamburger)
1	small	chopped	onion whole	
1	jar		Villa Russo Harvest Chutney	
2	slices		bread	
½	cup		Villa Russo Sicilian Pasta Sauce	

1. Soak the slices of bread in chutney until soft and combine with remaining ingredients. Mix well. Bake at 350° F for one hour.

Suggested Wines: Pepperwood Grove Cabernet Sauvignon, Veramonte Merlot