

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

Courtesy of: John F. Russo

Manicotti

Amount	Measurement	Prep Type	Ingredient	Comments
1	pound		Ricotta cheese	
1/2	pound	bulk	Villa Russo Italian Sausage	
1/4	pound	grated	Villa Russo Parmesan cheese	
1/2	teaspoon	ground	cinnamon	
1	package	dry	manicotti pasta	
2	medium		eggs	
2	tablespoons	chopped	parsley	
to taste	dash		salt	
to taste	dash	ground	black pepper	
2	teaspoons		sugar	
8	slices		Mozzarella cheese	
1 1/2	quarts		Villa Russo Sicilian Pasta Sauce	
as needed	cup liquid		dry red wine	CK Mondavi Fortissimo



1. Brown bulk sausage in dry red wine. Then blend spices with the Ricotta, and eggs. Fold in the browned sausage. Prepare manicotti pasta according to the package's instructions.

2. Fill manicotti shells using a small spoon or pastry bag. Cover bottom of large baking pan with spaghetti sauce and arrange filled manicotti side by side in one layer only. Add more sauce to cover manicotti completely. Cover the baking dish with aluminum foil; seal tightly by folding over the edges.

3. Bake in a pre-heated oven at 400° for 40 minutes. Remove foil covering, sprinkle with Parmesan, place mozzarella slices over manicotti. Bake additional 7 to 10 minutes. Use 1 1/2 quarts of a good Villa Russo sauce. We sell quality sauces in jars and our own homemade Villa Russo Frozen Spaghetti Sauce.

Suggested Wines: Louis Martini Barbera, Pio Cesaré Dolcetto, Veramonte Cabernet Sauvignon

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Quick Spaghetti Sauce

Amount	Measurement	Prep Type	Ingredient	
2 - 28oz	cans	ground	tomatoes	
1 - 28oz	can	peeled	plum tomatoes	
1 - 12oz	can		tomato paste	
as needed			olive oil, extra virgin	
to taste			mushrooms	
4	cloves	chopped	garlic	
to taste	dash	ground	black pepper	
1	teaspoon		Greek seasoning	
to taste			parsley	
1	tablespoon	dry	basil	
2	medium	chopped	onion whole	
6	ounces		dry red wine	



1. Sauté the vegetables, the spices and the tomato paste in olive oil. Then add the peeled tomatoes and strained tomatoes along with the wine. Cook for about a half-hour at a medium heat. Cook longer to thicken the sauce if desired. Serve with your favorite Villa Russo pasta.

Suggested Wines: Citra Montepulciano D' Abruzzo, Corvo Red, Louis Martini Zinfandel