

## Pasta Sauce

1 1/2 lbs Tomatoes – cut into large dice  
2 Cloves roasted garlic  
1/2 Cup fresh basil sliced fine  
Salt and pepper to taste  
1/2 Cup Olive oil  
1 Container Ciliegini Fresh Mozzarella

Cook Italian Sausage (Mild or Spicy). Use as much sausage as you feel you want. Toss with cooked pasta, then add pasta sauce.

## Cous Cous

1 Pkg Israeli cous cous  
1 English cucumber cut into cubes  
1 Can cannellini beans  
Green Onion  
Chopped Parsley  
Lemon Zest  
Lemon Juice  
Olive Oil  
Season to Taste

Cook Cous Cous as instructed on the pkg. in salted water. Add above ingredients.

## Frittata

4 cups shredded Zucchini  
1/2 cup onion  
1/2 cup pepper  
1 clove  
1 cup bisquick  
6 eggs  
chopped parsley  
1 tsp baking powder  
1/2 cup grated parmesan cheese  
1/2 cup shredded gruyere  
1/2 lb cooked country style sausage  
olive oil  
1 ear raw corn  
1/4 cup green onion

Bake at 350 degrees for approximately 25 minutes or until golden brown. Use a knife to test whether it is cooked enough. Different ovens and pans can adjust cooking times.