

Pasta Sauce

2 lbs mushrooms chopped very fine in food processor
4 cloves or more of garlic chopped
3 28 oz cans "Ital Brand" Italian peeled tomatoes in puree with basil
1 jar Don Pomodoro tomato basil sauce
1 small jar Don Pomodoro arriabriatta
1 large stem of basil

Sautee garlic and mushrooms in olive oil till soft. Pour tomatoes in a bowl. Break up with your hands. Pour into mushroom and garlic mixture. Add jar sauces and basil. Season to taste with a little salt and pepper. Cook only till heated through. Serve over pasta. May need a spoon of sugar.

Onion and Olive Bread (makes 2 loaves)

1 lb mushrooms sliced and cooked
2 onions sliced and sautéed (use sweet onions)
2 cups black olives
1 stick crumbled Italian Sausage (cooked and crumbled)
Shredded Parmesan
Sprinkle oregano
Bridge ford frozen bread dough

Cook onions in a little olive oil until tender and starting to caramelize. Be sure to drain all cooked ingredients. Cook mushrooms separately. Mix all ingredients together.

Thaw out till workable and roll out into 8 to 10 inch long and about 5 to 6 inches wide. Spread filling along bread dough, fold to the middle and pinch closed. Roll over with seam side down on greased pan and brush with olive oil. Let proof for 15 to 20 minutes before baking. Bake at 400 degrees till nicely browned approximately 15 to 20 minutes depending on your oven.

*If you would like more of any of the above ingredients, add more.

Ossobuco

6 lbs veal shanks, sliced crosswise into 2 inch pieces
1/2 c all purpose flour
2 tsp kosher salt
1/2 tsp freshly ground pepper
2 Tbsp olive oil
1/4 lb thick cut pancetta, cut in 1/2 inch dice
3 leeks, cleaned and sliced, about 3 cups
1 bulb fennel cut in 1/2 inch dice (fronds reserved)
2 cloves garlic, sliced
2 carrots cut in 1/2 inch dice
1 Tbsp tomato paste
1 (14.5 oz) can San Marzano or god quality tomatoes, drained and crushed
1 sprig rosemary, about 4 inches long
2 sprigs thyme
2 bay leaves
3 strips orange zest, about 1X4 inches each
4 cups chicken, beef or veal stock, divided
1 cup Cabernet Sauvignon or other red wine

Dredge the shanks in the flour; shake off excess, and season with the salt and pepper.

Place a pan large enough to hold the shanks in one layer in the over. Heat pan for 5 minutes, add the oil and then heat for 30 seconds more. Add shanks and brown, turning once for about 15 minutes. Remove from the pan and set aside.

Add the pancetta to the pan and cook until lightly browned, about 4 minutes. Add the leeks, fennel, garlic, carrots, and tomato paste and cook until tender, about 8 minutes. Stir n the tomatoes, rosemary, thyme, bay leaves, orange zest, 2 cups stock and wine. Heat for about 3 minutes.

Add the shanks plus any accumulated juices back to the pan, nestling into the vegetables and liquid. Cover tightly and cook for about 1 1/2 hours, or until fork tender. Check the liquid level in the pan a few times during cooking to be sure it remains one-third of the way up the shanks. Add more stock if needed. Remove from the oven, taste for seasoning, and sprinkle with 2 Tbsp chopped reserved fennel fronds.

Serves 6