



## 4 Recipes Based on a Simple Marinara Sauce Video

### **Make the Marinara Sauce First: (Simple Tomato Sauce) Salsa alla Marinara**

- 2 tablespoons regular olive oil
- 4 garlic cloves, minced
- 2 35-ounce cans plum tomatoes
- handful fresh-picked basil
- salt and fresh ground pepper to taste
- 1 pound pasta

Heat the oil in a saucepan and simmer the garlic until golden. Throw in the tomatoes and raise the heat until they start to bubble. Add the basil and the salt and pepper. Break up the tomatoes with a fork and stir the sauce occasionally.

Cook about 15-20 minutes and then pour over hot pasta. Sprinkle with fresh grated Romano cheese. You will not believe it!

### **Stuffed Zucchini Poached in Simple Tomato Sauce**

The following stuffing mixture is with bread. You can also use a meat stuffing. I like to use my Mother's meatball mixture to stuff the zucchini as well as the bread version.

### **Stuffed Zucchini**

- 6 zucchinis, washed thoroughly, ends removed and center hollowed out
- 1/2 cup of good quality regular olive oil
- 6 cloves of garlic, minced
- 1 medium onion, diced 1/4 inch
- 12 slices of bread
- 1 cup grated cheese
- 4 tablespoons chopped flat leaf parsley
- juice of 1 lemon
- dry white wine
- salt and pepper to taste

Dice up the bread and process in the food processor until fine. Heat a large sauté pan and add the olive oil. Sauté garlic and onion until tender and translucent and turn off the heat under the pan. Add the parsley immediately followed by the breadcrumbs. Stir over medium heat and add some white wine to just moisten the bread mixture enough so that it holds together when pressed against the side of the pan. Keep the mixture somewhat dry. When the proper consistency is achieved add the lemon and cheese and continue to stir, off the heat until mixed thoroughly. Allow mixture to cool a bit and fill hollowed out zucchini from end to end.

Place the stuffed zucchini in the tomato sauce and poach until the zucchini is soft and tender. Check for doneness by piercing with a fork. When the fork pierces easily, like a cooked potato, the zucchini is cooked through.

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## **Eggs in Purgatory - Pizza Eggs Served on Crusty Toasted Bread**

crusty Italian bread, sliced ½ inch thick, brushed with regular olive oil and grilled or toasted

homemade Salsa alla Marinara

eggs

pepperoncini

shredded mozzarella

optional: grated cheese

Simply break eggs in simmering marinara sauce to poach. Top with a light sprinkling of pepperoncini and or some shredded mozzarella, cover and slowly cook until eggs are poached. Scoop out, along with some of the marinara sauce, onto the toasted crusty Italian bread slices and serve. As an option you can sprinkle with some grated cheese

## **Pizza Margherita**

1 19-ounce pizza dough

1 cup fresh Marinara sauce

1-2 cups fresh mozzarella cut into 1-inch pieces

1 cup fresh basil, coarsely chopped

1/2 cup grated cheese

corn meal

Roll out the dough into either a square or a circle. Place on a wooden peel lightly sprinkled with corn meal. Brush with some olive oil and top with tomato, cheese, and basil. Bake until golden brown and crust is firm and brown on the bottom.

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