

Wine and Dine 2012-2013

January 19, 2013

House #1 Pat and Bill Gray 3320 Melanie 972-208-2211

Hors d'oeuvre	Coleman	Antipasto + Plate of Assorted Cheeses, Cured Meats, Olives
Soup	Vokolek	La Zuppe di Ceci
Main	Gray	Rich Beef Ragu + Gnocchi
Sides	Aprill	Cooked Seasonal Green Veggie
Dessert	Notinger	Gelato di Zabaglione + Biscotti Cioccolati

House #2 Paul and Lin Brule 3508 Gary 214-299-9781

Hors d'oeuvre	Burns	Antipasto + Plate of Assorted Cheeses, Cured Meats, Olives
Soup	Chill	La Zuppa di Ceci
Main	Brule	Rich Beef Ragu + Gnocchi
Sides	Hogan	Cooked Seasonal Green Veggie
Dessert	Paulson	Gelato di Zabaglione + Biscotti Cioccolati

Recipes Compliments of Bill Gray!!!!

RONNIE VOKOLEK

ITALIAN
WINTER DINNER
JAN. 19, 2013

— ANTIPASTO

#1 BRUSCHETTA WITH

- PESTO SPREAD
- TOMATO TAPENADE

• BLACK OLIVE TAPENADE

#2 PLATE OF ASSORTED CHEESES,
CURED MEATS, OLIVES, MARINATED VEGGIE

— SOUP

- LA ZUPPA di CECI (CHICKPEA SOUP)

— ENTREE

- RICH BEEF RAGU
- POTATO GNOCCHI
- COOKED SEASONAL GREEN VEGGIE

— DESSERT

- ZABAGLIONE CREAM
- BISCOTTI CIOCCOLATI

NOTE: ALL INGREDIENTS ARE AVAILABLE AT KROGERS

BRUSCHETTA (APP. #1)

INGREDIENTS :

- 2 LONG/THIN FRENCH BAGETTES
- 1 JAR PREPARED TOMATO TAPENADE
- 1 JAR PREPARED BLACK OLIVE TAPENADE
- 2 JAR PREPARED BASIL PESTO

METHOD:

- SLICE BAGETTES ON AN ANGLE ABOUT 1/4" THICK
- BRUSH ONE SIDE OF EACH SLICE LIGHTLY WITH OLIVE OIL, SPRINKLE WITH SALT/PEPPER
- BAKE IN OVEN @ 350° FOR 5-8 MINUTES UNTIL JUST LIGHTLY GOLDEN. CAN BE DONE SEVERAL HOURS BEFORE

SERVE:

- ASSEMBLE TOASTS ON A PLATTER AND
- SERVE PESTO/TAPENADES IN SEPERATE BOWLS WITH SERVING SPOONS/SPREADERS

NOTE:

- JARS OF TAPENADE/PESTO AVAILABLE AT KROGERS IN ITALIAN SPECIALTIES SECTION
- ALSO AVAILABLE IN BULK IN OLIVE SECTION OF CENTRAL MARKET.

CONDIMENTO PLATTER (APP.#2)

CREATE A PLATTER OF COLD MEATS,
CHEESES, OLIVES FROM THE BELOW
SUGGESTED LIST - ENOUGH FOR 10.

NOT ALL ITEMS ARE NEEDED - YOU SELECT

- SMALL MARINATED MOZZARELLA BALLS
- ROLLED SLICED PROVOLONE CHEESE SLICES
- CUBES OF PARMIGIANO
- BLACK OLIVES
- GREEN OLIVES
- SLICED RED PIMENTO
- MARINATED SMALL ONIONS (CIPOLLINE)
- MARINATED MUSHROOMS
- PEPPERONI SLICES
- GENOA SALAMI SLICES
- SOPRESSA (SALAMI) SLICES (HOT)
- GRAPE TOMATOES
- CELERY STICKS
- MARINATED ARTICHOKE HALVES

NOTE:

AND / ALL OF THE ABOVE ITEMS ARE
AVAILABLE IN KROGER / TDM THUMB /
CENTAL MARKET / WHOLE FOODS

La Zuppa di Ceci del Corsi

Signor Corsi, owner of Trattoria Corsi in Roma, loves food. His passion is evident in the way he explains the food to his customers, and his exuberance is contagious. This little trattoria is patronized by locals—bankers, government employees, and business people. Signor Corsi hops from table to table, balancing several dishes in his hands, advising his customers about the specials of the day, and pouring wine, while welcoming new customers. Because I enjoyed this trattoria so much, I had several meals there and each time Signor Corsi kept surprising me with his energy and hearty, mouthwatering dishes. This soup is quintessentially simple. The ingredients are basic and the execution of the dish is elementary. The taste, however, is outstanding.

3-14 oz Canned Garbanzo beans w/ juices from can
2 cups chicken broth

¼ cup olive oil

4 cloves garlic, finely chopped

2 tablespoons chopped fresh rosemary or 1 teaspoon dried

4 anchovy fillets, finely chopped (REALLY)

4 cups imported canned Italian plum tomatoes with their juices, put through a strainer or food mill to remove the seeds USE SAN MARZANO TYPE

Salt to taste

Small pinch of dried red pepper flakes

2 tablespoons chopped fresh parsley

½ cup freshly grated parmigiano

Heat

the oil in a medium-size saucepan over medium heat. Add the garlic, rosemary, and anchovies and cook, stirring. As soon as the garlic begins to color, add the tomatoes. Season with the salt and red pepper. Cook the sauce, uncovered, 10 to 15 minutes, ADD THE CHICK PEAS AND BROTH, COOK 20 MINUTES LONGER

Puree the chick-peas through a food mill or in a food processor and return to the saucepan. Simmer in the tomato sauce and bring to a gentle boil. Simmer over low heat, uncovered, 4 to 6 minutes. Just before serving, stir in the parsley, and taste and adjust the seasonings. Ladle the soup into the soup dishes and serve hot with freshly grated parmigiano.

NOTE OF INTEREST

This is a thick soup that becomes even thicker the day after it is made, since the starchiness of the chick-peas will soak up the liquid. As in all soups of this kind, they are even better the second day and it freezes well. Thin to taste with water or broth as desired.

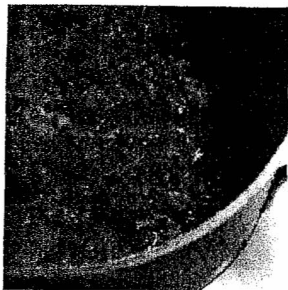
THIS IS ENOUGH
FOR 10 SERVINGS

SUGGESTED WINES

With this soup, try a Barbera, a Dolcetto, or a Zinfandel. Either Californian or Italian.

- ALREADY ADJUSTED FOR 10/12 GUESTS
- BEST MADE DAY BEFORE
- IF TOO THICK, THIN WITH WATER OR BROTH

Rich Beef Ragu



300 minutes to make

Serves 12

This is a rich, robust beef stew or pasta sauce with a deep flavor imparted by red wine. This makes a lot but it's quite easy and a great recipe for the slow cooker. It also freezes very well, so this is a good candidate for make-ahead, freeze-ahead cooking. [Read more](#)

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Add yours

Ingredients

4 pounds boneless beef chuck roast, or other cubed stew beef, **4#s NET OF TRIMMING**, **TRIMMED OF EXCESS FAT**

Salt and freshly ground black pepper

extra virgin olive oil

4 sprigs rosemary, plus 1 tablespoon finely chopped leaves for garnish

4 sprigs sage

3 small onions, peeled and cut in chunks

8 cloves garlic, smashed and chopped

1 big carrot, peeled and thickly sliced

3 celery stalks, thickly sliced

3 ● cups red wine

2 28-ounce cans tomatoes, **CRUSHED OR DICED** or plum

2 tablespoons fresh rosemary

2 tablespoons finely grated orange zest

1 cup freshly grated parmigiano-Reggiano

MAKE FULL RECIPE FOR 10

How to make it

Chop all the vegetables and herbs.

Season beef chunks with salt and pepper to taste.

CUT INTO 1 1/2 CUBES

Put a heavy pot on the stove and add olive oil to cover the bottom thinly. Heat over medium-high heat.

When oil is hot, add beef. Stir until beef is well browned on all sides. Do this in batches, if necessary, to ensure proper browning and to avoid sweating or steaming.

Brown very well; don't worry if the meat is looking dried out. That will be taken care of.

Add rosemary and sage sprigs, onion, garlic, carrot and celery.

Reduce heat to medium-low and sauté until vegetables are softened, about 5 minutes.

Add wine and continue to simmer until liquid has reduced by half, about 15 minutes.

Add tomatoes and their juices. **SAN MARZANO IS A TYPE OF TOMATO NOT A BRAND**
Simmer, covered, in a 275-degree oven for 3 to 3 1/2 hours, or until the meat has fallen apart.

Or use the slow cooker. Put everything in a slow cooker and cook on low for up to eight hours.

When ready to serve, using two forks, finely shred meat and vegetables. Discard herb stems.

DON'T USE A BLENDER

Taste and add salt and pepper to taste.

OVER POTATO GNOCCHI

To serve, spoon beef ragu ~~over~~ and garnish with fresh rosemary, orange zest and fresh shaved Parmesan.

USE DELALLO BRAND (KROGERS)

ALSO SERVE WITH A SEASONAL GREEN VEGGII

DELALLO

POTATO
Gnocchi

ITALIAN GOURMET

Gnocchi

(pronounced N-YAW-kee)
hail from Lombardy, a province of Northern Italy, where the potato & soft wheat grown in this region gave gnocchi its start. Handmade in peasant kitchens for centuries, these Italian dumplings were served with simple dressings like butter & sage. Gnocchi have become a classic Italian dish, pairing up with an array of sauces, not just simple—from decadent creams to meaty red sauces.

With 80% potato, DeLallo Potato Gnocchi are made for a light, airy texture and savory flavor, bringing the rich tradition of Northern Italian cuisine to each box. We, at DeLallo, are proud to offer you an authentic Italian recipe perfected by generations of passion & precision.

Thank you & Enjoy.

DELALLO

POTATO
Gnocchi

COOKING
INSTRUCTIONS

1
BOIL 5 QUARTS
OF WATER IN A
LARGE POT.
ADD APPROX
3 TBSP. SALT.

2
REMOVE
GNOCCHI FROM
FOUCH AND
ADD TO
BOILING WATER.

3
BOIL FOR ABOUT
3-4 MINUTES.
STIRRING
OCCASIONALLY
OR UNTIL
GNOCCHI FLOAT
TO THE TOP.

4
DRAIN IN A
COLANDER,
RESERVING
SOME PASTA
WATER AND
SERVE WITH
YOUR FAVORITE
DELALLO SAUCE.

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IN ITALY
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IMPORTE

Use 3-1# BOXES FOR
10 GUESTS, COOK IN
TWO POTS, SPLITTING
3rd Box BETWEEN 2 POTS
Use 4-1# BOXES IF
YOUR GUEST LIST
INCLUDES HEAVY HITTERS

SEASONAL GREEN VEGGIE

SERVE A HOT GREEN VEGGIE ON THE SAME PLATE AS THE RAGU/GNOCCHI

CONSIDER ONE OF THE FOLLOWING
(COOKS CHOICE)

- CUT GREEN ITALIAN FLAT BEANS (FROZEN)
 - REGULAR WHOLE GREEN BEANS
 - GRILLED GREEN ZUCCHINI SQUASH
 - STEAMED/OR GRILLED ASPARAGUS
 - STEAMED BROCCOLI RABE (NOT BROCCOLI)
-
- PREPARE ENOUGH FOR 10 SERVINGS.
 - AS THE RAGU WILL BE RICH, DRESS ANY OF THE ABOVE~~S~~ VEGGIES WITH ONLY A LIGHT SWIPE/DRIBBLE OF BUTTER OR OLIVE OIL.

Gelato di Zabaglione



Zabaglione ~~Ice~~ Cream

There are certain things that are so basically entrenched in the habits and culture of a country that they need no explanations—they simply *are*. A perfect example is the *passaggiata* on a warm, sunny day. Friends, families, and couples just strolling along, window shopping, or relaxing in an outdoor caffè with a large glass of gelato. That is Italian!

Italians love *gelato* and rightly so, because Italy makes the best ice cream in the world. In *caffè* and *gelaterie* (ice cream shops), the *gelati* are displayed in a kaleidoscope of colors and flavors, tempting, inviting, and utterly irresistible.

8 large egg yolks

½ cup sugar

¾ cup sweet Marsala wine, preferably Florio

2 cups heavy cream, whipped with ¼ cup sugar to a medium-thick consistency

In a large bowl or in the top of a double boiler, beat the eggs and sugar together with an electric mixer at high speed until thick and pale yellow. Set over simmering water (do not let the water boil too fast or it will cook the eggs). Add the Marsala slowly, beating energetically with a large wire whisk to incorporate it. Cook and beat constantly until the zabaglione has doubled in size and is hot to the touch, 4 to 5 minutes. Place the bowl with the zabaglione in a larger bowl half-filled with ice and whisk a few minutes to cool. Fold the whipped cream into the zabaglione.

BISCOTTI TO BE
PURCHASED.

Put the Zabaglione mixture ^{into} 10 individual
steamed wine glasses, ~~ramekins~~ ^{ramekins} or fruit type
cups. Refrigerate for at least 4 hours.
Serve ~~iced~~ ^{cold}, straight from the refrigerator.
Makes 4 cups (1 quart) ~~g~~ DOUBLE FOR 8,

adjust for 10

Serve with a chocolate dipped
Biscotti (cookie) PLUS SHAVED CHOCOLATE
OR BERRIES ON TOP

NOTE! ZABAGLIONE CREAM WILL
NOT BE AS FIRM AS ICE CREAM, NOR
GELATO, IT'S MORE LIKE A SOFT
PUDDING BUT LIGHT AND AIRY.

WINES (HOSTESS'S CHOICE)

- SERVE A MEDIUM RED AND LIGHT WHITE FOR ANTI PASTO
- SERVE A MEDIUM WHITE WITH SOUP
- SERVE A MEDIUM RED WITH RAGU
- SERVE A PROSECCO (ITALIAN SPARKLING WHITE) WITH DESSERT. AND/OR A SWEET ITALIAN MARSALA.

USUALLY 10 BOTTLES ARE NEEDED FOR A GROUP OF 10 PEOPLE WITH ABOUT HALF USED DURING ANTI PASTO PERIOD.