

Caprese Appetizer



Rated: ★★★★★

Submitted By: Jessi

Photo By: CNM CATERING

Prep Time: 15 Minutes

Ready In: 15 Minutes

Servings: 10

"Your guests will love these bite-sized skewers of mozzarella cheese, fresh basil, and tomatoes."

INGREDIENTS:

20 grape tomatoes	chopped
10 ounces mozzarella cheese, cubed	1 pinch salt
2 tablespoons extra virgin olive oil	1 pinch ground black pepper
2 tablespoons fresh basil leaves,	20 toothpicks

DIRECTIONS:

1. Toss tomatoes, mozzarella cheese, olive oil, basil, salt, and pepper together in a bowl until well coated. Skewer one tomato and one piece of mozzarella cheese on each toothpick.

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Homemade Olive Tapenade

Embrace the French countryside and turn olives into a versatile spread that adds instant punch to any dish, from pasta to chicken and beyond.

Makes: 3/4 cup

Homemade black olive tapenade recipe.
Photo, Roberto Caruso.

Ingredients

- 1 cup pitted oil-cured black olives
- 1/4 cup coarsely chopped parsley
- 2 tbsp olive oil
- 2 tbsp lemon juice
- 1 tbsp drained capers
- 1 garlic clove, crushed
- 2 tsp fresh thyme



Instructions

- WHIRL olives with parsley, oil, lemon juice, capers, garlic and thyme in a food processor until finely chopped, scraping down sides if needed. Season with fresh pepper. Refrigerate up to 2 weeks.



Marinated Mushrooms II

Rated: ★★★★★

Submitted By: Cristi Zbella

Photo By: LynnInHK

Prep Time: 15 Minutes

Cook Time: 12 Minutes

Ready In: 27 Minutes

Servings: 16

"This recipe was handed down to me from my Grandma. Little mushrooms are marinated in a zesty mixture. They're great for buffet style gatherings. They keep well for a long time in the fridge, or you may can them in mason jars and store in cupboard."

INGREDIENTS:

1/3 cup red wine vinegar

1/3 cup olive oil

1 small onion, thinly sliced

1 teaspoon salt

2 tablespoons dried parsley

1 teaspoon ground dry mustard

1 tablespoon brown sugar

2 cloves garlic, peeled and crushed

1 pound small fresh button mushrooms

DIRECTIONS:

1. In a medium saucepan, mix red wine vinegar, olive oil, onion, salt, parsley, dry mustard, brown sugar and garlic. Bring to a boil. Reduce heat. Stir in mushrooms. Simmer 10 to 12 minutes, stirring occasionally. Transfer to sterile containers and chill in the refrigerator until serving.

Prosciutto Cups



Rated: ★★★★★

Submitted By: Frankie Feathers

Photo By: pomlemousse

Prep Time: 15 Minutes

Cook Time: 15 Minutes

Ready In: 30 Minutes

Servings: 12

"This is one of my favorite appetizers I make on the holidays when it's my turn to cook. It's very tasty if you like prosciutto, garlic, spinach, and ricotta cheese. Adjust the measurements to suit your preferences. Please enjoy."

INGREDIENTS:

3 cloves garlic, minced

1 cup frozen chopped spinach, thawed and squeezed dry

1/2 pound thinly sliced prosciutto

1 cup ricotta cheese

DIRECTIONS:

1. Preheat the oven to 350 degrees F (175 degrees C).
2. In a medium bowl, mix together the garlic, spinach and ricotta cheese until well blended. Set aside. Place strips of prosciutto into mini muffin cups so that they line the bottom, but there is some meat hanging out over the sides, and it kind of looks like a flower. Fill each cup with about 1 1/2 tablespoons of the cheese mixture, or so the cup is full and rounded on the top. The filling should look like the center of the flower.
3. Bake for 10 to 15 minutes, until the prosciutto is browned and stiff to the touch. The cups should be able to retain their shape after removing from the pan. Serve warm, but not hot.

epicurious

Quiche in Prosciutto CupsSELF | December 2009

by Jennifer Iserloh



3½ fork user rating

88% would make it again

0 reviews

advertising

(photo by: Lisa Hubbard)

yield: **Makes 8 servings**

ingredients

- 4 slices prosciutto, fat trimmed, halved
- 2 egg whites
- 1 whole egg
- 3 tablespoons nonfat plain Greek yogurt
- 1 tablespoon chopped black olives
- 1/2 teaspoon chopped fresh rosemary, plus more for garnish
- 1/4 teaspoon salt
- 1/8 teaspoon freshly ground black pepper

preparation

Heat oven to 400°F. Coat a mini muffin pan with cooking spray. Press 1 piece prosciutto into each of 8 cups. Whisk egg whites and whole egg until smooth. Whisk in yogurt, olives, rosemary, salt and pepper. Divide mixture among cups. Bake, uncovered, until quiches are cooked through, 10 to 12 minutes. Garnish with rosemary.

Stuffed Baby Peppers

Recipe courtesy of Giada De Laurentiis

Recipe courtesy Giada De Laurentiis

Total Time: 1 hr 8 min

Prep: 18 min

Inactive: 20 min

Cook: 30 min

Yield: 4 to 6 servings



Level:Easy

Ingredients

Vegetable oil cooking spray
2 tablespoons olive oil
3 ounces thinly sliced pancetta, chopped into 1/4-inch pieces
1/2 medium onion, finely chopped
3/4 cup ricotta cheese
1/3 cup grated Parmesan
1/2 cup frozen petite peas, thawed
Kosher salt and freshly ground black pepper
24 (2 to 3-inch long) sweet baby peppers

Directions

Place an oven rack in the center of the oven and preheat to 350 degrees F. Spray a baking sheet with vegetable oil cooking spray and set aside.

In a medium skillet, heat the oil over medium-high heat. Add the pancetta and cook, stirring frequently, until brown and crispy, about 5 to 7 minutes. Using a slotted spoon, remove the pancetta and drain on paper towels. Add the onion to the pan and cook until translucent and soft, about 5 minutes. Set aside to cool for 10 minutes.

In a medium bowl, combine the onion, pancetta, cheeses, and peas. Season with salt and pepper, to taste.

Using a paring knife, cut 1/2-inch from the stem-end of the peppers. Remove the seeds and veins. Using a small dessert spoon, fill each pepper with the ricotta mixture. Place the filled peppers on the prepared baking sheet and bake for 15 to 18 minutes until the peppers begin to soften. Remove from the oven and cool for 10 minutes.

Arrange the peppers on a platter and serve.

Read more at: <http://www.foodnetwork.com/recipes/giada-de-laurentiis/stuffed-baby-peppers-recipe.print.html?oc=linkback>

Tomato, Watermelon, and Basil Skewers

Recipe courtesy of Giada De Laurentiis

Recipe courtesy Giada De Laurentiis

Tomato, Watermelon, and Basil Skewers

Total Time:20 min

Prep:20 min

Yield:6 to 8 servings

Level:Easy



Ingredients

1/4 cup balsamic vinegar
1/4 cup sugar

1 (4 to 5 pound) watermelon, cut into 32 (1 1/2-inch cubes)
32 small basil leaves (or torn larger leaves)
16 cherry tomatoes, halved
2 tablespoons extra-virgin olive oil
Kosher salt
Special equipment: 16 (6-inch) skewers
Directions

Combine the balsamic vinegar and sugar in a small saucepan over medium heat. Bring to a simmer, stirring occasionally, until the sugar is dissolved. Turn off the heat and set aside to cool.

Starting with the watermelon squares, push the watermelon to the very tip of the skewer. Then skewer a basil leaf, then a tomato half. Continue with another watermelon, basil leaf, and tomato half. Place the skewer on a serving platter so it stands upright, using the lowest watermelon square as a base. Continue with the remaining skewers.

Drizzle the skewers with the reserved balsamic syrup and the olive oil. Sprinkle with coarse salt. Serve.

Advertisement

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Read more at: <http://www.foodnetwork.com/recipes/giada-de-laurentiis/tomato-watermelon-and-basil-skewers-recipe.print.html?oc=linkback>

VENETIAN CICCHETTI POLENTA WITH ONIONS AND SAUSAGE

Yield

5

Servings

Change

Reset

Halve

Double



Prep time 5 minutes

Cooking time

Total time 5 minutes

DESCRIPTION

For these cicchetti the slice of polenta doubles as a cracker, much the way slabs of it replace bread in the mountains of the Alto Adige. The sausage, luganega, is a spicy specialty of Belluna, in the mountains. In Venice proper a piece of grilled sardine, a grilled shrimp, or a morsel of meat or fried fish from dinner the day before might top the polenta. "You find that leftovers make fine cicchetti," Francesco says.

INGREDIENTS

2 c water (500ml) water)

C yellow cornmeal ((90 g) yellow cornmeal for polenta)

Salt (salt to taste)

1 T virgin olive oil (tablespoons extra virgin olive oil)
1 onion (, sliced thin)
1 bay leaf (1 bay leaf)
8 oz luganega sausage ((250 g) luganega sausage)
12 shrimp (prawns), shelled (medium sized shrimp (prawns), shelled)
flat-leaf (Italian) parsley (Sprigs of flat-leaf (Italian) parsley)

INSTRUCTIONS

Bring the water to a simmer in a small saucepan. Gradually stir in the cornmeal and cook, stirring, about 15 minutes until the texture has thickened. Season with salt and stir in 1 tablespoon of the olive oil. Spread the cornmeal mixture to a thickness of ½ inch (1.3 cm) on a baking sheet and allow to cool. Heat the remaining oil in a medium-size nonstick skillet. Add the onion and the bay leaf and cook over medium-low heat about 10 minutes, until the onion turns light gold. Stir in 2 tablespoons (30ml) water, remove the bay leaf and remove the skillet from the heat. Grill the Sausage until browned and cooked through. (If using shrimp, toss them with ½ tablespoon olive oil and grill them or sear briefly in a non-stick pan.) To serve, cut the polenta into 2-inch (5 cm) circles with a glass or a biscuit cutter. Heat a grill, a nonstick skillet, or a griddle and grill the polenta circles until they are warmed and lightly browned. Top each with some of the onion and a parsley leaf. Cut the sausage on a sharp diagonal into slices about ½ inch (1.3 cm) thick and place on top or, if desired substitute the shrimp.
- See more at: <http://www.lifeinitaly.com/food/recipes/venetian-cicchetti-polenta-onions-and-sausage#sthash.7Lnp4l22.dpuf>

Zucchini Bites

★★★★★ 92 Reviews



- **Prep Time:** 15 mins
- **Total Time:** 35 mins
- **Yield:** 24-36 bites



About This Recipe

"This recipe was sent to me by my mum, who thought that her beloved grandchildren might enjoy them! The first time I made them they didn't even get a chance to go cold, as the children and I devoured them. I have since made them to take to our local playgroup end of term party, and once again, children and parents alike loved them. They are so simple and delicious, and a great way to get some extra veggies into your children. Perfect for picnics and lunchbags. I often pack a few in a tub for when we go shopping for child friendly snacks. I should imagine that these would be good served warm with pre dinner drinks or as part of a finger buffet."

Ingredients

- 1 tablespoon olive oil
- 1 onion, finely chopped
- 3 slices rindless bacon, finely sliced
- 1 large carrot, grated
- 1 large zucchini, grated
- 3 eggs
- 1 cup cheese, grated
- 1/4 cup cream
- 1/2 cup self rising flour

Directions

1. Heat the oil in a large pan and saute onion until translucent. Add the bacon and fry until it starts to colour. Add the carrot and zucchini and cook for about 2 minutes.
2. Transfer mixture to a bowl to cool.
3. Beat the eggs, cream and cheese together; season to taste.
4. Stir the egg mixture into the cooled zucchini mixture. Stir in the flour.
5. Grease and flour little muffin/bun tins. Spoon mixture into the holes.
6. Bake at 180°C/350°F/Gas 4 for 15-20 minutes.

Baked Parmesan Crisps | Quick Homemade Snack Recipe

I have another quick and easy snack to share – Baked Parmesan Crisps. They were included on the [Game Day Party Table](#) and only require one ingredient.

These crispy treats take just a few minutes to prepare and they are tasty warm, right from the oven, or served cooled.



Parmesan Cheese Crisps

Shredded Parmesan Cheese

1. Preheat the oven to 400°
2. Line a baking sheet with parchment paper. A silpat baking mat can also be used. Even though both of these surfaces are non-stick, I still like to spray a very light coat of cooking spray prior to beginning.

3. Place heaping tablespoons of Parmesan cheese on the baking sheet – spacing them about an inch apart. Gently pat down each mound of cheese to flatten just a bit. The thinner the cheese the crispier the ‘crisp’ will be. I like them crispy and my husband likes them cheesier - the difference can be seen in the photo below.
4. Bake for 5 minutes until crisp and golden. Remove from oven and cool on pan for a few minutes.

Easy Italian Breadsticks Recipe

- 1 cup warm water
- 3 Tablespoons butter
- 1 1/2 teaspoons salt
- 3 cups flour
- 2 Tablespoons sugar
- 1 teaspoon Italian seasoning
- 1 teaspoon garlic powder
- 2 1/4 teaspoons yeast

Topping:

- 2 Tablespoons butter (melted)
- 2 Tablespoons grated Parmesan cheese

Place ingredients in your bread machine in order listed. Run the dough cycle. When complete, divide the dough into 12 balls and form into 4-6-inch ropes. Cover and let rise for 20 minutes or until doubled. Bake at 350 degrees for 15 minutes.

Mix the butter and parmesan cheese and brush over breadsticks as soon as they come out of the oven.

Italian Breadcrumbs

By What's Cooking? on January 18, 2007



Photo by ColiesKitchen

★★★★★ 25 Reviews



- **Prep Time:** 5 mins
- **Total Time:** 5 mins
- **Yield:** 1 cup

About This Recipe

"If you only have plain breadcrumbs on hand, and your recipe calls for Italian breadcrumbs, what's a chef to do?!? Here's your solution - A recipe for turning unflavored breadcrumbs into flavorful Italian breadcrumbs. This works equally well with gluten-free or regular crumbs, pre-packaged or homemade."

Ingredients

- 1 cup plain breadcrumbs
- 1/2 teaspoon salt
- 1/2 teaspoon dried parsley flakes
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried basil

Directions

1. Combine all ingredients in a small bowl, tossing to blend thoroughly.
2. Store in an airtight container and use in any recipe calling for Italian breadcrumbs.

Parmesan Puffs



Rated: ★★★★★

Submitted By: Laura

Photo By: MagicallyDelicious

Prep Time: 15 Minutes

Cook Time: 15 Minutes

Ready In: 30 Minutes

Servings: 2

"Parmesan cheese dough drops are baked into puffy little appetizer balls and dipped in warm marinara sauce."

INGREDIENTS:

- | | |
|---------------------------|--------------------------------|
| 1/2 cup milk | 2 eggs |
| 1/4 cup margarine | 3/4 cup grated Parmesan cheese |
| 1/2 cup all-purpose flour | 1 cup marinara sauce |

DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking sheet.
2. In a medium saucepan, bring milk and margarine to boil over medium high heat. Stir in flour and reduce heat to low. Vigorously stir until thick enough to form into a ball. Remove from heat.
3. Beat eggs into the mixture until smooth. Stir in Parmesan cheese.
4. Drop the dough by rounded teaspoonfuls onto the prepared baking sheet. Bake in the preheated oven 15 minutes, or until puffed and golden brown. Serve warm with warmed marinara sauce for dipping.

Twisted Cheese Straws {recipe}

posted by [STEPHANIE LYNN](#)

Our summer weekends are pretty much spent entirely outside so I am always looking for easy snacks I can quickly put together throughout the day. The pastry dough makes these treats light & crispy and the filling adds a burst of cheesy flavor.



Twisted Cheese Straws [Click Here For Printable Recipe](#)

Ingredients

3/4 Cup of Grated Cheese of your choice

1/2 Teaspoon of Chili Powder

1/2 Teaspoon of Paprika

1/4 Teaspoon Ground Cumin

1/8 Teaspoon of Salt

1 Large Egg

1 Tablespoon of Water

1 Sheet {1/2 a package} of Frozen Puff Pastry Dough, Thawed

Preheat Oven to 400°

Lightly spray two baking sheets with non-stick spray. In a small bowl combine the cheese, chili powder, paprika, cumin, and salt; mix well.



In another small bowl whisk the egg and water. On a lightly floured surface roll pastry dough into a 12 x 14 inch rectangle using a floured rolling pin. Cut the rectangle in half lengthwise. Using a pastry brush, brush both halves with the egg mixture.

Sprinkle the cheese mixture onto one of the dough rectangles.



Place the second cut rectangle on top of the first rectangle using a rolling pin to press the layers of dough together. Using a pizza cutter {or a sharp knife} cut the layered dough crosswise into strips, approximately 1/2 – 3/4 inches thick.



To form each strip into the corkscrew shape, hold both ends of the dough strip and twist a few times.

Carefully place the cheese straws on the prepared baking sheets, 2 inches apart and gently press the ends of the straws to the baking sheet so they do not untwist while baking.



Bake until golden, just about 15 minutes – Cool completely.



You can also have fun and try lots of different flavor combinations for the filling. Some of our favorites are ‘pizza’ {light sauce, mozzarella and italian seasonings} and ‘swiss herb’ {fresh chopped herbs and swiss cheese}

Twisted Parmesan Breadsticks

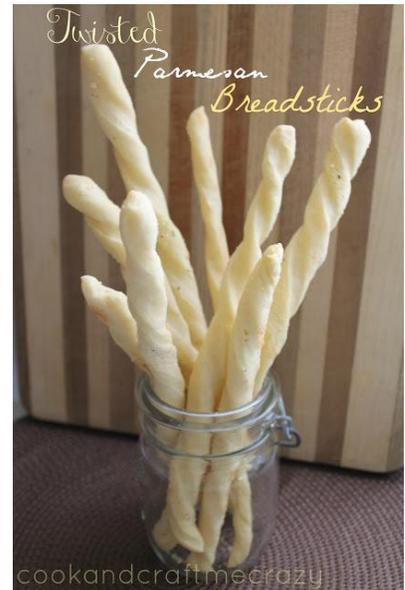
Author: Cook & Craft Me Crazy

Ingredients

1 c. Luke warm water
2½ tsp. Yeast
2 tsp. salt
2 large eggs - slightly beaten
¼ c. honey
5 T. Olive Oil
3½ c. unbleached flour
Parmesan Cheese
Italian Herbs
Extra Olive Oil

Instructions

1. Preheat oven to 375 and these will bake for 10-12 min.
2. In a large bowl combine water, yeast, salt, eggs, honey and oil. Mix thoroughly. When done combine flour and mix well. Knead with your hands into a ball, and let rest for about 20 min. Knead the ball again onto a floured surface. If too sticky add more flour.
3. Place the dough onto a floured surface and knead once more...
4. Make sure to have a cookie sheet lined with parchment paper.
5. Take off about an Orange size ball of dough to begin with.
6. Roll the dough out on the floured surface to a long oval, as much as you can it is very "elastic".
7. Take your basting brush and brush the rolled out dough with olive oil.
8. When completely coated, sprinkle with parmesan cheese.
9. Next sprinkle with Italian Herbs
10. Start cutting the dough with the pizza cutter, about ¼ of an inch each.
11. Take each strip of dough and twist and place on the parchment paper lined cookie sheet.
12. The breadsticks need to be left only about ¼ in to ½ in apart.
13. Place in the oven at 375 degrees for about 10-12 min.
14. Remove from the parchment paper and let cool on cooling racks.



Recipe by Homegrown & Healthy at <http://homegrownandhealthy.com/twisted-parmesan-breadst>



Chocolate Cheesecake Muffins

CDKitchen <http://www.cdkitchen.com>

Serves/Makes: 2.5 dozen | **Difficulty Level:** 3 | **Ready In:** 30-60 minutes

Ingredients:

[1 1/2 cup flour](#)
[1 cup sugar](#)
[1/4 cup cocoa](#)
[1 teaspoon baking soda](#)
[1 cup water](#)
[1/3 cup oil](#)
[1 tablespoon vinegar](#)
[1 teaspoon vanilla](#)
[1 package \(8 ounce\) cream cheese](#)
[1 egg](#)
[1/3 cup sugar](#)
[1 package \(6 ounce\) chocolate chips](#)

Directions:

[Mix together the first four ingredients, then add the next four ingredients. Blend together and fill muffin cups 1/2 full with this batter. Cream together cream cheese, egg, and sugar. Top batter with creamed mixture.](#)

[Divide package of chocolate chips and sprinkle on top of the muffins. Bake at 350 degrees for 20 to 30 minutes.](#)

[Recipe Location: http://www.cdkitchen.com/recipes/recs/501/Chocolate_Cheesecake_Muffins17933.shtml](http://www.cdkitchen.com/recipes/recs/501/Chocolate_Cheesecake_Muffins17933.shtml)

[Recipe ID: 18584](#)

[Don't forget to stop back at CDKitchen and write a review or upload a picture of this recipe!](#)

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Double Chocolate Walnut Biscotti

yield: **Makes about 30 biscotti**

Ingredients

- [2 cups all-purpose flour](#)
- [1/2 cup unsweetened cocoa powder](#)
- [1 teaspoon baking soda](#)
- [1 teaspoon salt](#)
- [3/4 stick \(6 tablespoons\) unsalted butter, softened](#)

- 1 cup granulated sugar
- 2 large eggs
- 1 cup walnuts, chopped
- 3/4 cup semisweet chocolate chips
- 1 tablespoon confectioners' sugar

Preparation

- Preheat oven to 350°F and butter and flour a large baking sheet.
- In a bowl whisk together flour, cocoa powder, baking soda, and salt.
- In another bowl with an electric mixer beat together butter and granulated sugar until light and fluffy.
- Add eggs and beat until combined well.
- Stir in flour mixture to form a stiff dough.
- Stir in walnuts and chocolate chips.
- On prepared baking sheet with floured hands form dough into two slightly flattened logs, each 12 inches long and 2 inches wide, and sprinkle with confectioners' sugar.
- Bake logs 35 minutes, or until slightly firm to the touch.
- Cool *biscotti* on baking sheet 5 minutes.
- On a cutting board cut *biscotti* diagonally into 3/4-inch slices.
- Arrange *biscotti*, cut sides down, on baking sheet and bake until crisp, about 10 minutes.
- Cool *biscotti* on a rack.

Biscotti keep in airtight containers 1 week and frozen, 1 month.

Epicurious.com ©

Eggless Chocolate Mousse

Yield: 4-6 servings, or 8-12 small glass shots

My quick and simple recipe for a creamy eggless chocolate mousse.

Ingredients

- 1/4 cup water
- 3 tablespoons (35 grams/1.2 ounces) granulated sugar
- 200 grams/7 ounces chocolate, coarsely chopped
- 1/2 tablespoon dark rum, brandy, or liquor of your choice (optional)
- 1 cup heavy whipping cream
- 1 teaspoon instant coffee (optional)

Instructions

Place chocolate in a large bowl.

In a medium saucepan, boil water and sugar over medium heat. Once sugar has melted, pour the hot syrup over the chocolate. Let stand for 30 seconds, then mix until chocolate has melted and the batter is smooth. If the chocolate hasn't fully melted, microwave the mixture for 15-20 seconds. Stir in liquor of choice. If mixture is warm, leave on the counter until it reaches room temperature.

In a mixer bowl, beat heavy cream and instant coffee until soft peaks form. Gently fold half of the whipped cream into the chocolate mixture until combined, then the remaining whipped cream until combined and smooth. Divide into serving cups.



Chill the mousse to set for at least 2 hours.

Store mousse in the fridge, covered with plastic wrap, for up to 3 days.

Homemade Fudge Brownies

Courtesy of Kelsey Nixon

Total Time: 50 min

Prep: 10 min

Inactive Prep:

Cook: 40 min

Level: Easy

Yield: serves 24



INGREDIENTS

- 1 cup butter, melted
- 3 cups white sugar
- 1 TBSP vanilla extract
- 4 eggs
- 1 1/2 cups all-purpose flour
- 1 cup unsweetened cocoa powder
- 1 tsp. salt
- 1 cup semisweet chocolate morsels
- Fresh raspberries or cherries & powdered sugar, garnish

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 x 13 baking dish.
2. Combine the melted butter, sugar, and vanilla in a large bowl. Beat in the eggs, one at a time, mixing well after each, until thoroughly blended.
3. Sift together the flour, cocoa powder, and salt. Gradually stir the dry mixture into the wet mixture until blended. Stir in the chocolate morsels. Spread the batter evenly into the prepared baking dish.
4. Bake in preheated oven until an inserted toothpick comes out clean, 35 to 40 minutes. Remove, and cool pan on wire rack before cutting.
5. To make tiered cakes: using a small, medium, and large biscuit cutter cut out 3 circles. Top brownie circles on top of each other from large to small. Dust with powdered sugar and top with a cherry or raspberry.



Best Marinara Sauce Yet

Rated: ★★★★★

Submitted By: Jackie

Photo By: Blender Woman

Prep Time: 15 Minutes

Cook Time: 30 Minutes

Ready In: 45 Minutes

Servings: 8

"Tomatoes, parsley, garlic, and oregano go for a spin in your food processor before simmering with onion and a dash of white wine in this marinara sauce recipe."

INGREDIENTS:

- | | |
|-------------------------------------|----------------------------------|
| 2 (14.5 ounce) cans stewed tomatoes | 1 teaspoon salt |
| 1 (6 ounce) can tomato paste | 1/4 teaspoon ground black pepper |
| 4 tablespoons chopped fresh parsley | 6 tablespoons olive oil |
| 1 clove garlic, minced | 1/3 cup finely diced onion |
| 1 teaspoon dried oregano | 1/2 cup white wine |

DIRECTIONS:

1. In a food processor place Italian tomatoes, tomato paste, chopped parsley, minced garlic, oregano, salt, and pepper. Blend until smooth.
2. In a large skillet over medium heat saute the finely chopped onion in olive oil for 2 minutes. Add the blended tomato sauce and white wine.
3. Simmer for 30 minutes, stirring occasionally.



Chef John's Italian Meatballs

Rated: ★★★★★

Submitted By: Chef John

Photo By: Nicolette

Prep Time: 20 Minutes

Cook Time: 35 Minutes

Ready In: 2 Hours 15 Minutes

Servings: 30

"These Italian meatballs use a standard mix of ground beef and ground pork, with added flavor from parsley, garlic, and dried herbs. Bake up a batch, mix them with your favorite spaghetti dish, and dinner is served!"

INGREDIENTS:

- | | |
|----------------------------|---|
| 1/3 cup plain bread crumbs | 1/4 bunch fresh parsley, chopped |
| 1/2 cup milk | 3 cloves garlic, crushed |
| 2 tablespoons olive oil | 2 teaspoons salt |
| 1 onion, diced | 1 teaspoon ground black pepper |
| 1 pound ground beef | 1/2 teaspoon red pepper flakes |
| 1 pound ground pork | 1 teaspoon dried Italian herb seasoning |
| 2 eggs | 2 tablespoons grated Parmesan cheese |

DIRECTIONS:

1. Cover a baking sheet with foil and spray lightly with cooking spray.
2. Soak bread crumbs in milk in a small bowl for 20 minutes.

3. Heat olive oil in a skillet over medium heat. Cook and stir onions in hot oil until translucent, about 20 minutes.
4. Mix beef and pork together in a large bowl. Stir onions, bread crumb mixture, eggs, parsley, garlic, salt, black pepper, red pepper flakes, Italian herb seasoning, and Parmesan cheese into meat mixture with a rubber spatula until combined. Cover and refrigerate for about one hour.
5. Preheat an oven to 425 degrees F (220 degrees C).
6. Using wet hands, form meat mixture into balls about 1 1/2 inches in diameter. Arrange onto prepared baking sheet.
7. Bake in the preheated oven until browned and cooked through, 15 to 20 minutes.

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Fried Ravioli

Recipe courtesy of Giada De Laurentiis

Recipe courtesy Giada De Laurentiis

Fried Ravioli

Total Time: 30 min

Prep: 15 min

Cook: 15 min

Yield: 4 to 6 servings

Level: Easy

Ingredients

Olive oil, for frying

1 cup buttermilk

2 cups Italian-style bread crumbs

1 box store-bought cheese ravioli (about 24 ravioli)

1/4 cup freshly grated Parmesan

1 jar store bought marinara sauce, heated, for dipping



Directions

Pour enough olive oil into a large frying pan to reach a depth of 2 inches. Heat the oil over medium heat until a deep-fry thermometer registers 325 degrees F.

While the oil is heating, put the buttermilk and the bread crumbs in separate shallow bowls. Working in batches, dip ravioli in buttermilk to coat completely. Allow the excess buttermilk to drip back into the bowl. Dredge ravioli in the bread crumbs. Place the ravioli on a baking sheet, and continue with the remaining ravioli.

When the oil is hot, fry the ravioli in batches, turning occasionally, until golden brown, about 3 minutes. Using a slotted spoon, transfer the fried ravioli to paper towels to drain.

Sprinkle the fried ravioli with Parmesan and serve with a bowl of warmed marinara sauce for dipping.

Read more at: <http://www.foodnetwork.com/recipes/giada-de-laurentiis/fried-ravioli-recipe.print.html?oc=linkback>

Jet Swirl Pizza Appetizers



Rated: ★★★★★
Submitted By: JULIE ANNE
Photo By: pomplemousse

Prep Time: 10 Minutes
Cook Time: 25 Minutes

Ready In: 35 Minutes
Servings: 5

"Similar to meat-filled calzones, these cheesy little swirls were invented during football season. The name was inspired by our favorite team."

INGREDIENTS:

1 (10 ounce) can refrigerated pizza crust dough	1/4 pound pepperoni sausage, sliced
1/4 pound Genoa salami, thinly sliced	1/4 pound provolone cheese, sliced
	1/2 cup shredded mozzarella cheese

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large baking sheet.
2. Roll pizza crust dough into an approximately 10x14 inch rectangle on the baking sheet. Layer with Genoa salami, pepperoni and provolone cheese. Sprinkle with mozzarella cheese to within 1/2 inch from edges of the dough. Roll jelly roll style. Seal the edge with a fork.
3. Bake in the preheated oven 25 minutes, or until golden brown. Slice into 1 inch pieces to serve.

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Mini Pizza Cups



"Served hot or cold, these little pizzas are wonderful," says Jane Jones of Cedar, Minnesota. Their small size makes them ideal for an after-school snack or kid-friendly party. Plus, they're so easy to make, little ones can help you in the kitchen!

32 Servings Prep: 25 min. Bake: 15 min.

Ingredients

- 1 tube (11.3 ounces) refrigerated dinner rolls
- 1 can (8 ounces) pizza sauce
- 1/4 cup finely chopped onion
- 1/3 cup finely chopped green pepper
- 2 ounces sliced turkey pepperoni, chopped
- 1 cup (4 ounces) shredded part-skim mozzarella cheese

Directions

- Separate dough into eight rolls; cut each into quarters.
- Press dough onto the bottom and up the sides of miniature muffin cups coated with cooking spray.
- Spoon pizza sauce into each cup.
- Sprinkle with onion, green pepper, pepperoni and cheese.
- Bake at 375° for 15-18 minutes or until crusts are browned and cheese is melted.
- Yield: 32 appetizers.

Nutritional Facts: 1 pizza cup equals 44 calories, 1 g fat (1 g saturated fat), 4 mg cholesterol, 134 mg sodium, 6 g carbohydrate, trace fiber, 3 g protein. **Diabetic Exchange:** 1/2 starch.

Wine: Sweet Red Wine: Enjoy this recipe with a **sweet red wine**.

Read more: <http://www.tasteofhome.com/recipes/mini-pizza-cups#ixzz3EjsRitII>

Pasta With Vodka Cream Sauce (Light)

By Redsie on August 22, 2007

Photo by cookiedog

★★★★★ 6 Reviews



Prep Time: 15 mins

Total Time: 30 mins

Servings: 4



About This Recipe

Ingredients

- 1/2 lb uncooked penne pasta
- 1 tablespoon olive oil
- 1/2 cup finely chopped onion
- 1 teaspoon salt, divided
- 1/4 teaspoon crushed red pepper flakes
- 1 garlic clove, minced
- 1/2 cup vodka
- 1/4 cup reduced-sodium fat-free chicken broth
- 1 (14 1/2 ounce) cans no-salt-added diced tomatoes, undrained
- 1/4 cup whipping cream
- 3 tablespoons thinly sliced fresh basil

Directions

1. Cook the pasta according to the package directions, omitting salt and fat. Drain and keep warm.
2. Heat oil in a large nonstick skillet over medium-high heat. Add onion to pan; sauté 4 minutes or until tender. Add 1/4 teaspoon salt, pepper, and garlic; sauté 1 minute. Add vodka; bring to a boil. Reduce heat, and simmer 3 minutes or until liquid is reduced by about half. Stir in 1/2 teaspoon salt, broth, and tomatoes; bring to a boil. Reduce heat, and simmer 8 minutes.
3. Place tomato mixture in a blender. Remove center piece of blender lid (to allow steam to escape); secure blender lid on blender. Place a clean towel over opening in blender lid (to avoid splatters). Process until smooth.
4. Return tomato mixture to pan; stir in cream. Cook 2 minutes over medium heat, stirring constantly. Remove from heat. Stir in cooked pasta, remaining 1/4 teaspoon salt, and basil. Serve immediately.

Pizza Hut Pizza Sauce - (Copycat)

★★★★★ 69 Reviews



- **Prep Time:** 5 mins
- **Total Time:** 35 mins
- **Yield:** 2 cups



About This Recipe

"I think this sauce is better than theirs."

Ingredients

- 1 (15 ounce) cans tomato sauce
- 1/4 cup water
- 1 teaspoon sugar
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried basil leaves
- 1/4 teaspoon dried thyme
- 1/4 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 1 whole bay leaf
- 1/2 teaspoon lemon juice

Directions

1. Combine all ingredients in a small saucepan.
2. Cook over medium heat until sauce starts to boil.
3. Lower heat and simmer, covered, for 30 to 45 minutes or until it is as thick as you like it.

4. Makes enough for 2 pizzas.

Pizza Rolls



"This is my husband's version of store-bought pizza rolls, and our family loves them," writes Julie Gaines of Normal, Illinois. "Although they take some time to make, they freeze well. So when we're through, we get to enjoy the fruits of our labor for a long time!"

10 Servings Prep: 50 min. Cook: 5 min./batch

Ingredients

- 4 cups (16 ounces) shredded pizza cheese blend or part-skim mozzarella cheese
- 1 pound **Johnsonville® Mild Ground Italian Sausage**, cooked and drained
- 2 packages (3 ounces *each*) sliced pepperoni, chopped
- 1 medium green pepper, finely chopped
- 1 medium sweet red pepper, finely chopped
- 1 medium onion, finely chopped
- 2 jars (14 ounces *each*) pizza sauce
- 32 egg roll wrappers
- Oil for frying
- Additional pizza sauce for dipping, warmed, optional

Directions

- In a large bowl, combine the cheese, sausage, pepperoni, peppers and onion.
- Stir in pizza sauce until combined.
- Place about 1/4 cup filling in the center of each egg roll wrapper.
- Fold bottom corner over filling; fold sides toward center over filling.
- Moisten remaining corner with water and roll up tightly to seal.
- In an electric skillet, heat 1 in. of oil to 375°.
- Fry pizza rolls for 1-2 minutes on each side or until golden brown.
- Drain on paper towels.
- Serve with additional pizza sauce if desired.
- Yield: 32 rolls.

Read more: <http://www.tasteofhome.com/recipes/pizza-rolls#ixzz3EjrJCpCU>

Spaghetti and Meatball Pasta Cups Recipe | Pasta Cupcake Finger Food

posted by [STEPHANIE LYNN](#)

Happy Friday my friends. I still have a couple of recipes to share from the [Game Day Party Table](#) I posted the beginning of this week. These recipes are pretty simple and I really like the fact that they can all be prepared ahead of time.



The first Game Day recipe is for Spaghetti and Meatball Pasta Cups. They are a great way to serve spaghetti and meatballs - just pick them up and eat them like a cupcake.

Spaghetti and Meatball Pasta Cups

1/2 box of Spaghetti Pasta – 7 ounces
2 Teaspoons of Olive Oil
Meatballs {pre-packaged or homemade}
2 Large Eggs
Marinara Sauce
1/2 Cup of Grated Parmesan Cheese

1. Cook the spaghetti pasta al dente, according to package *do not break the noodles*. When finished boiling, rinse with cool water, stir on 2 teaspoons of olive oil and set aside.
2. Cook or heat the meatballs. This recipe makes 12 cupcakes so 12 meatballs will be needed. Once cooked, mix the meatballs with one cup of marinara sauce and set aside.
3. Preheat the oven to 350°
4. Whisk the eggs in a medium bowl, by hand, then add in the pasta, marinara sauce, and parmesan cheese. Stir until mixed and the pasta is completely coated.
5. Generously spray a cupcake pan with non-stick cooking spray. Divide the mixed noodles into the 12 cavities of the pan. It helps to twirl the pasta on a fork then gently press it into the pan. Each cupcake cavity of the pan should be filled at least 3/4's of the way full – if not completely full. Using a spoon press the center of each cavity down to leave an indentation for the meatball.
6. Put the pan in the oven and bake for 20 minutes. Remove and let sit to cool for 10 minutes.
7. Remove the pasta cups from the pan – top with a tablespoon of sauce and a meatball. Garnish with parmesan cheese.



St. Louis Toasted Ravioli

Rated: ★★★★★

Submitted By: Barb

Photo By: Loves2Cook

Prep Time: 15 Minutes

Cook Time: 10 Minutes

Ready In: 30 Minutes

Servings: 6

"The St. Louis style of preparing ravioli is unique and delicious. The ravioli is breaded, fried and served with marinara sauce and a sprinkling of Parmesan cheese."

INGREDIENTS:

- 2 tablespoons whole milk
- 1 egg
- 3/4 cup Italian seasoned bread crumbs
- 1/2 teaspoon salt (optional)
- 1/2 (25 ounce) package frozen cheese ravioli, thawed
- 3 cups vegetable oil for frying
- 1 tablespoon grated Parmesan cheese
- 1 (16 ounce) jar spaghetti sauce

DIRECTIONS:

1. Combine milk and egg in a small bowl. Place breadcrumbs and if desired, salt in a shallow bowl. Dip ravioli in milk mixture, and coat with breadcrumbs.
2. In a large saucepan, heat marinara sauce over medium heat until bubbling. Reduce the heat to simmer.
3. In a large heavy pan, pour oil to depth of 2 inches. Heat oil over medium heat until a small amount of breading sizzles and turns brown. Fry ravioli, a few at a time, 1 minute on each side or until golden. Drain on paper towels. Sprinkle with Parmesan cheese and serve immediately with hot marinara sauce.

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Venetian Rolled Pizza

Recipe courtesy of Giada De Laurentiis
Recipe courtesy Giada De Laurentiis, 2008

Venetian Rolled Pizza

Total Time:36 min

Prep:6 min

Cook:30 min

Yield:18 to 20 slices

Level:Easy



Ingredients

- Flour, for dusting
- 1 pound pizza dough
- 2 cups (8 ounces) shredded mozzarella cheese
- 7 ounces prosciutto, thinly sliced
- 1 cup (about 1 1/2 ounces) torn baby spinach
- 1 tablespoon olive oil
- Kosher salt, for seasoning

Directions

Position an oven rack in the lower 1/3 of the oven and preheat to 425 degrees F.

On a lightly floured work surface, roll out the pizza dough to a 12 to 14-inch diameter circle, about 1/4-inch thick. Sprinkle 1/2 of the mozzarella over the dough. Arrange the prosciutto over the cheese in a single layer. Sprinkle with

the spinach. Top with the remaining cheese. Take 1 end of the circle and roll the dough up into a thin cylinder, gently folding in the ends. Brush the dough with the olive oil and season with the salt. Place the dough, seam side down, on a parchment lined baking sheet and bake for 25 minutes until the top is golden brown. Allow the pizza to cool for 10 minutes. Using a serrated knife, cut the pizza into 3/4-inch pieces and serve.

Advertisement

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Read more at: <http://www.foodnetwork.com/recipes/giada-de-laurentiis/venetian-rolled-pizza-recipe.print.html?oc=linkback>