

**Family Favorites**

Baked Gnocchi with Fontina

Crepe Manicotti with Basil Marinara

Chicken Cacciatore with Risotto Milanese

Sweet Sausage &amp; Peppers with Creamy Polenta

**Baked Gnocchi with Fontina**

2 tablespoons unsalted butter  
1 package potato gnocchi, cooked and cooled  
1 tablespoon extra-virgin olive oil  
2 ounces thinly sliced pancetta  
2 garlic cloves, minced  
1 medium head of radicchio, thinly sliced  
1/3 cup heavy cream  
1/3 cup whole milk  
4 ounces fontina cheese, shredded  
1/2 cup parmesan cheese  
3 tablespoons fresh bread crumbs  
3 tablespoons finely chopped nuts  
Salt and pepper

1. Preheat the oven to 350°. Melt butter in large skillet over high heat and cook gnocchi until browned on the bottom, about 2 minutes. Transfer to a baking dish.
2. Lower the heat and add the oil to the skillet. Add the pancetta and cook until the fat has rendered, 6 minutes. Increase the heat and add the garlic; cook 1 minute more. Stir in the radicchio, cover and cook until tender.
3. Add the cream, milk and cheese and simmer to melt the cheese, 2 minutes. Season with salt and pepper. Pour the sauce over and around the gnocchi.
4. Top with the parmesan, bread crumbs and nuts. Bake until golden, about 20 minutes.

**Crepe Manicotti with Basil Marinara**

## Crepes

1 cup flour  
6 large eggs  
1 cup milk  
½ teaspoon salt  
Butter

## Filling

1 15-ounce container ricotta cheese  
1 10-ounce package frozen chopped spinach, thawed, squeezed dry  
1 8-ounce package shredded mozzarella  
2 large eggs  
1-¾ cups grated Parmesan cheese  
Pinch of freshly ground nutmeg  
Freshly ground black pepper

## Marinara sauce

1. Put flour in bowl of a food processor. Add eggs, milk and salt. Pulse until combined; let stand in refrigerator for at least twenty minutes.
2. Put a small nonstick pan over medium heat and add a little butter. Add just enough batter to form a thin coating on the bottom of the pan. Cook about 1 minute or until the batter is set. Flip and cook for additional 30 seconds on other side. Remove from pan and repeat until batter is finished.
3. Mix together ricotta, spinach, mozzarella, eggs and 1 cup of the parmesan. Season with nutmeg, salt and pepper. Set aside.
4. Preheat oven to 350 degrees. Spoon sauce over the bottom of 13" by 9" glass baking dish. Fill crepes with cheese mixture and place in casserole. Top with additional sauce and remaining cheese.
5. Bake covered for 30 minutes; uncover and continue baking until hot and bubbly, about 15 minutes longer. Let stand 15 minutes before serving.

**Basic Marinara Sauce**

2 tablespoons olive oil  
1 medium onion, finely diced  
2 cloves garlic, crushed  
½ cup red wine  
1 28-ounce can crushed tomatoes  
Fresh basil  
Salt and pepper

1. Bring a large saucepan to medium heat and add the oil. Cook the onion until nicely softened. Add the garlic and cook 1 minute more.
2. Add the red wine and cook until reduced by half. Add the tomatoes and ½ can of water and bring to a simmer. Cook until flavors combine, about 25 minutes. Season with basil, salt and pepper.

**Chicken Cacciatore**

1 ounce wild mushrooms  
2 tablespoons olive oil  
8 boneless, skinless chicken thighs  
1 onion, diced  
1 red pepper, diced  
2 garlic cloves, sliced  
½ cup marsala wine  
1 cup brown chicken stock  
2 bay leaves  
Sprig of thyme  
Salt and pepper

1. Bring 1-½ cups of water to a simmer in a medium saucepan. Add the mushrooms and let stand 15 minutes. Remove mushrooms from liquid with a slotted spoon, squeezing out excess liquid. Roughly chop and set aside. Pour off mushroom water into a clean bowl, leaving any sediment in the bottom of the pan behind.
2. Bring a large Dutch oven to medium-high heat and add the oil. Season the chicken with salt and pepper and season with salt and pepper. Add to pan and cook until nicely browned. Remove and set aside.
3. Add onion, red pepper and reserved mushrooms and cook until softened and beginning to brown. Add the garlic and cook 1 minute more. Add the wine and cook until reduced by half. Add the chicken stock and bring to a simmer.
4. Add back the chicken, bay leaves and thyme and bring to a simmer. Cook until chicken is done and the vegetables are completely tender. Season with salt and pepper and serve.

**Risotto Milanese**

3-½ cups chicken broth  
Pinch of saffron, crumbled  
3 tablespoons olive oil  
1 small onion, finely diced  
1-½ cups Arborio rice  
½ cup white wine  
2 tablespoons unsalted butter  
¼ cup freshly grated Parmesan  
Salt and pepper

1. In a saucepan bring broth and water to a simmer and keep at a bare simmer. Season with salt and pepper.
2. Bring a heavy sauté pan to medium heat and add the oil. Add the onion and cook until softened. Add rice and cook until toasted.
3. Add the wine and cook until evaporated. Add the stock in 1 cup increments, stirring occasionally, until rice is tender.
4. Add the butter and parmesan cheese and season with salt and pepper.

**Sweet Sausage & Peppers**

2 tablespoons olive oil  
2 pounds sweet sausage  
2 green pepper, seeded and sliced  
1 red pepper, seeded and sliced  
1 cup tomato sauce  
Sprig of rosemary  
Salt and pepper

1. Bring a Dutch oven to medium-high heat and add the oil. Add the sausage and cook until nicely browned.
2. Add the peppers, tomato sauce and rosemary. Lower heat, cover and cook, stirring occasionally, until peppers are completely tender.
3. Season with salt and pepper. Serve over polenta topped with parmesan cheese.

**Creamy Polenta**

2 cups chicken stock  
1-½ cups milk  
1 teaspoon salt  
1 cup yellow cornmeal  
¼ cup heavy cream  
2 tablespoons unsalted butter  
Parmesan cheese  
Freshly cracked black pepper

1. Bring chicken stock and salt to a boil in a heavy saucepan.
2. Whisk together the milk and cornmeal in a bowl. Add to stock, whisking to incorporate. Cook over moderate heat, whisking, for a couple of minutes.
3. Reduce heat to low, cover and cook at a bare simmer, stirring occasionally, until done.
4. Remove from heat and whisk in heavy cream, butter and cheese. Season with pepper and serve.