**Italian Alfredo Dipping Sauce (for Grissini)**

1 ½ teaspoon flour

2 tablespoons margarine

2 tablespoons parmesan cheese

½ cup milk

Dash garlic salt

In a small saucepan, melt butter. Add flour and mix. Add milk and stir constantly with wire whisk until it thickens and bubbles. Take off heat and add parmesan cheese and garlic salt. Stir to melt and serve.

# **Italian Cannoli**

5 tablespoons flour 3 teaspoons water mixed with

1 1/2 teaspoons sugar 1/2 teaspoon vinegar

1/8 teaspoon salt 1/4 cup ricotta cheese

1 tablespoon egg 6 tablespoon powdered sugar

1 teaspoon vanilla 1/2 cup cream, whipped

1 1/2 teaspoon butter (firm, diced) Milk chocolate shavings

# **Italian Grissini (Breadsticks)**

1 1/2 cups warm water 1 tablespoon honey

1 tablespoon yeast 1 teaspoon salt

1 tablespoon malted milk 3-4 cups flour

In a bowl, mix warm water, yeast, and honey together. Allow yeast to grow. Add milk and salt and mix. Add flour gradually until dough leaves the sides of bowl. Knead for 5-7 minutes. Divide into 16 equal parts and roll into snakes. Place on greased cookie sheet. Brush with melted butter; cover and allow bread to rise for 1 hour. Sprinkle with Parmesan cheese or garlic salt. Bake at 425 for 12-15 minutes. Makes 16 breadsticks.

together and pour into the well. Stir with a fork, working from center out to moisten flour mixture. Add water/ vinegar mixture and shape into a ball. Roll out to /16th inch thick and cut 4” circles. Wrap around cannoli tube and fry until golden brown. Twist tube out of shell. Whip cream to stiff peaks. Fold in powdered sugar and ricotta cheese. Fill tubes with cream mixture and dip ends in chocolate shavings.

**Italian Margarita Pizza**

1 ½ tsp. yeast ½ cup tomato sauce

½ cup lukewarm water ½ tsp. dried onions

1/8 tsp. sugar ½ tsp. sugar

¼ tsp. salt 1/8 tsp. oregano

1 tbsp. vegetable oil Dash garlic powder

1 ¼ cup flour plus more Dash pepper

Dissolve yeast and sugar in water in a mixing bowl. Add salt and vegetable oil and mix. Add only enough flour to make a soft dough that is no longer sticky. Knead for 2-4 minutes with dough hook or 5-7 minutes by hand. Grease pizza pan and spread dough onto it. Allow to rise (1 hour). Press down any large bubbles. Bake crust PLAIN for 10 minutes at 425 °F. Add sauce, cheese, and any toppings and bake an additional 8-10 minutes or until crust starts to brown and cheese melts. (Traditional margarita pizza is made with fresh mozzarella slices & basil leaves, and tomato slices on top of pizza sauce).

**Traditional Italian Marinara Sauce**

2 tablespoons olive oil 1 medium onion, chopped

3 garlic cloves, minced salt and pepper to taste

1 1/2 teaspoons oregano 1 can (28 oz) chopped tomatoes

1 can (28 oz.) crushed tomatoes

Heat oil in a large saucepan over medium heat. Add onion and garlic, and season with salt and pepper. Sauté until onion are tender. Add oregano and tomatoes. Bring to a boil, reduce heat, and simmer, until sauce is thickened and reduced (about 20 to 25 minutes). Serve with spaghetti or ravioli.

**Italian Pasta Dough**

1 egg

1 tablespoon water

1 tablespoon vegetable oil

½ teaspoon salt

1 cup flour

Mix egg, water, salt, and oil together (can be done by hand or with a hand mixer). Slowly add flour, making sure dough is firm but not tough. Knead on countertop until all the flour has been incorporated and the dough is smooth and elastic. Roll out very thin (1/16”) and cut (you can use a pasta machine). Allow to dry completely (lay the pasta out so the noodles are separated to dry—if they are clumped, they will not dry completely). Bring 1 quart of water to boil and add 1 ½ tsp. salt and 1 tsp. oil. Cook until tender. Drain and serve.