

# **Sausage Cacciatore**

**Chef Judi Gallagher**

## **Ingredients**

3 tablespoons extra-virgin olive oil, divided

1 pound fresh mild and hot Italian sausages

3/4 pound large mushrooms, quartered

1 medium onion sliced

8 Roma tomatoes, chopped

1 green pepper, sliced

1 red pepper sliced

1/2 cup dry red wine

3 large garlic cloves, minced

1 teaspoon oregano

1/2-teaspoon fennel seed

1 teaspoon hot red pepper flakes

1/2 cup coarsely chopped fresh basil

Angel hair pasta

Heat 2 tablespoons oil in large nonstick skillet over medium-high heat. Add sausages to skillet. Sauté until brown on all sides.

(about 6 minutes) Transfer sausages to bowl.

Add mushrooms, peppers, onions and fennel to skillet. Sauté until tender, about 3 minutes; add to bowl with sausage. Add remaining 1-tablespoon oil to skillet; add tomatoes, red wine, garlic, and crushed red pepper and oregano. Cover, reduce heat to medium, and cook until tomatoes soften, about 7 minutes. Lightly crush half of tomatoes. Reduce heat to medium-low. Add sausage and vegetables. Simmer uncovered 20 minutes.

Season with garlic salt and pepper if needed.

Serve over angel hair or rigatoni pasta

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### *Shrimp and chopped clams Scampi style*

*Chef Judi Gallagher*

#### **Ingredients**

1/4 cup olive oil

1 lb peeled and deveined large shrimp (raw; 20 to 25 per lb)

4 large garlic cloves, forced through a garlic press

1/2 teaspoon dried hot red-pepper flakes

splash dry white wine

1/4-cup clam broth  
kosher salt  
fresh ground white pepper  
6 tablespoons unsalted butter  
3/4 lb angel hair pasta or linguini  
1/2 cup chopped fresh flat-leaf parsley

## **Preparation**

Bring a 6- to 8-quart pot of [salted water](#) to a boil.

Meanwhile, heat oil in a 12-inch heavy skillet over moderately high heat until hot .

sauté shrimp, turning over once, until just cooked through, about 2 minutes, and transfer with a slotted spoon to a large bowl. Add garlic to oil remaining in skillet along with red pepper flakes, wine, clam broth, chopped clams, salt, and pepper and cook over high heat, stirring occasionally, 1 minute. Add butter to skillet, stirring until melted, and stir in shrimp. Remove skillet from heat.

Cook pasta in boiling water until just tender, about 3 minutes.

Reserve 1 cup pasta-cooking water, then drain pasta in a colander.

Toss pasta well with shrimp mixture and parsley in large bowl, adding some of reserved cooking water if necessary to keep moist.

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## Stuffed Zucchini

Chef Judi Gallagher

8 medium zucchini  
8 Tablespoons extra virgin olive oil  
4 cloves garlic, chopped 1 Spanish onion, diced  
3 medium tomatoes, seeded and chopped  
2 cups Ricotta cheese  
1 cup grated pecorino Romano cheese  
¾ cup Italian bread crumbs with zest of lemon  
¼ cup fresh chopped Italian parsley  
2 teaspoons dried mint  
2 egg yolks, beaten  
Salt and pepper to taste

Preheat oven to 350 (later turn to broil)

Scoop pulp from zucchini and discard. Heat 3 tablespoons olive oil in a large non-stick pan to medium high. Add garlic and onions and cook until translucent. Do not brown. Add tomatoes and cook 5 minutes until soft. Remove from heat

In a medium bowl, mix ricotta, Romano, seasoning and ½ of breadcrumbs. Add Egg yolks and toss. Gently add onion and garlic once it has cooled slightly.

Rub the inside of the zucchini with olive oil and season with salt, pepper, and heat in 350-degree oven for 4- 7 minutes.

Remove from oven- stuff with ricotta filling and top with  
breadcrumbs and Romano

Place under broiler until bubbly and brown.

Serve immediately

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Mascarpone-Peach parfaits

Chef Judi Gallagher

2 tablespoons boiling water

½ teaspoon pure vanilla extract

2 tablespoons instant espresso powder

½ cup mascarpone cheese, room temperature

½ cup cream cheese, room temperature

1 cup whipping cream

½ cup confectioners' sugar

10 amaretto cookies, smashed

⅓ cup amaretto liqueur

Unsweetened cocoa powder, for dusting

Stir the water and espresso powder in a large

1 cup frozen peaches, thawed

Melt espresso into boiling water, set aside

Whip cream cheese, mascarpone and ¼ cup confectioner's  
sugar- add espresso mixture and set aside

In a separate chilled bowl, whip cream, vanilla and Amaretto and ¼ cup confectioner's sugar until stiff peaks.

Smash amaretto cookies.

In a wine glass or parfait glass, spoon cream cheese mixture and then layer whipped cream, smashed cookies, peaches and repeat. Top with whipped cream and slivered almonds

May be made up to 2 hours before serving- keep chilled