



Rigatoni w/ Ricotta and Sausage Sauce (Serves 4)

2 Tbps Olive Oil *

½ lb Mazzulo's Mild Italian Sausage (out of casing) *

1 Small Onion – minced *

1 lb La Molisana Rigatoni *

15 oz. Ricotta *

½ lb Mozzarella Cheese (diced) *

¼ cup grated Romano cheese *In deep skillet, sauté onion in oil for 2 minutes. Add sausage and sauté over low heat for 15 minutes. Meanwhile, cook rigatoni according to package. In warm serving bowl, thoroughly mix ricotta and mozzarella. Drain the pasta, but keep 1/3 of the cooking water. Mix the ricotta/mozzarella into the saved cooking water. Mix in the sausage and grated cheese. Toss the pasta with the sauce mixture. Serve immediately.

San Francisco Pork Chops

1 tablespoon oil *

1 clove of garlic minced *

4 tablespoon of cooking wine or dry sherry *

4 tablespoons of soy sauce *

2 tablespoons of brown sugar

6-1 inch boneless pork chops *Heat oil in skillet and brown pork chops on medium high heat for 8-10 minutes each side.

Remove from skillet and sauté garlic.

In a bowl combine sherry or wine, soy sauce, brown sugar and whisk together.

Put chops back in skillet and pour sauce over

Cover with lid and simmer for 25-30 minutes and medium low heat.

Check every 10 minutes to see if you need the add 1-2 tablespoons of water.

Serve with thin spaghetti or a wide noodle.Serves 4 people.