



GNOCCHI PASTA

4 medium Russet potatoes
1 ½ cups all purpose flour; 1 large egg, beaten
1 tsp. salt; 1 tsp. black pepper

Boil potatoes and let cool. Peel off skin, mash. In large bowl, add the egg, potatoes, salt and flour. Mix well until a firm dough is made. Wrap the dough in plastic wrap and let rest for about 30 minutes.

Take a piece of the dough and roll into a rope about ½ inch round. Then cut it into sections of 1 ½ to 2 inches long by hand or use a Gnocchi machine.

Variations: You can leave the pasta as is; roll it with your thumb; use the tines of a fork or even use a wash board.

In large pot, place water with salt and cook the pasta until it floats to the top. Remove from pot, drain excess water, place into a bowl. Add the desired sauce, oil, cheese or butter.

SAGE BUTTER SAUCE

2 sticks unsalted butter
2 Tbsp fresh sage/or 1 Tbsp dried
Salt and pepper to taste

In a small to medium sauce pan, melt butter, and add sage, salt and pepper. Place pasta in the pan with the sauce. Stir until well coated.

FONTINA CHEESE SAUCE

6 Tbsp unsalted butter
2 Tbsp chopped shallots
8 oz. Italian Fontina cheese, cubed
1/3 cup heavy cream
3 Tbsp fresh Parmesan cheese
1 Tbsp fresh basil, chopped

Melt butter over medium heat, add shallots and cook for a few minutes until tender. Stir in cream and heat to almost a boil. Gradually mix the Fontina and Parmesan cheese, being careful not to boil the mixture. Stir until smooth then remove from the heat immediately or the sauce may clump. Spoon sauce over pasta, vegetables, or add to a casserole.

TOSSED GREEN SALAD

1 head Iceberg, or Romaine or mixed greens, cut into bite size pieces.
¼ cup sliced thinly red onion or shallots
1 Roma tomato cut into small chop
Optional: Add sliced radishes, carrots, celery, cucumber or any other vegetable desired, as well as cheese or croutons.

HOMEMADE ITALIAN DRESSING

3 parts oil to 1 part vinegar or acid (for a more vinegar or acid flavor, do 2 to 1)
Salt and pepper to taste
Add herbs as desired, fresh or dried: i.e. mint, basil, oregano, herbs de province or parsley.