

**Manicotti**

3 T. olive oil	1 (28 oz) can tomato sauce
5 garlic cloves	1 (14 oz) can diced tomatoes
1 lb. pork roast	½ cup chopped fresh parsley
1 lb. beef roast	1 small can tomato paste
5 hot Italian sausages	2 cups water
5 mild Italian sausages	½ cup parmesan

Heat olive oil in pot. Add garlic cloves and cook 4 minutes. Crush. Brown and remove any large pieces. Add pork and beef roast. Brown. Remove. Add sausages and brown. Remove. Add tomato sauce, paste, diced tomatoes and water. Boil. Simmer 5 minutes. Add parsley and parmesan. Return all meat to pot and simmer covered 2-3 hours until tender. Chop meat and return to sauce.

Cook 12 manicotti shells and drain. When cool, stuff with mix:

1 lb. ricotta cheese	1 egg
4 oz. mozzarella cheese	2 T. fresh chopped parsley
½ cup parmesan	pinch of salt & black pepper

Place some sauce in bottom of greased baking dish. Top with stuffed manicotti shells. Top with sauce. Top with additional mozzarella and bake 350 degrees for 30-45 minutes until bubbly.

**Caesar Salad Dressing**

1 ¾ cup Egg Beaters	1/8 c. black pepper
4 ½ T. chopped garlic	1/8 c. Coleman's dry mustard
7 oz grated Parmesan cheese	3 oz. anchovy filets, rinsed and drain
1/3 c. red wine vinegar	1/8 c. Worcestershire
1/8 c. fresh lemon juice	3 c. olive oil
1/8 c. salt	¼ c. chopped parsley

Rinse anchovy filets under cold running water for 1 minute. Squeeze dry. Combine all ingredients using food processor or blender. Keeps for 1 month in refrigerator.

Yield 1.5 qts

### **Garlic Bread**

½ cup butter, softened  
2 tsp. minced garlic  
½ tsp. dried Italian seasoning

¼ tsp. pepper  
1 French bread loaf, split horizontally  
1 cup shredded Italian 6 cheese blend

Stir together first 4 ingredients. Spread mixture evenly on cut sides of bread halves. Sprinkle evenly with cheese. Place on baking sheet. Bake at 375 degrees for 15 minutes until cheese is melted.

### **Chocolate Chip Poundcake**

**Shirley Gallagher**

1 box yellow cake mix with pudding  
1 box chocolate instant pudding  
½ cup sugar  
¾ cup vegetable oil  
¾ cup water

4 large eggs  
1 (8 oz.) sour cream  
1 cup semi-sweet morsels  
sifted powdered sugar

Combine first three ingredients using a wire whisk. Add oil and water, then add other two ingredients. Stir until smooth with a hand mixer. Fold in semi-sweet morsels. Grease and flour a Bundt pan. Pour batter into pan and bake 350 ° for 1 hour. Cool 10 minutes. Turn out onto a plate. Sprinkle top of cake with sifted powdered sugar.