

**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 Charlotte with Strawberries

Serves 8-10

### Chocolate layer

8 oz. German's sweet chocolate  
3 Tablespoons water  
4 large eggs, separated  
3 Tablespoons sugar  
½ teaspoons vanilla extract  
28 ladyfingers split

### Strawberry layer

1 pint sliced strawberries  
2 Tablespoons sugar

### Topping

1-pint heavy cream  
¼ cup sugar  
1-teaspoon vanilla extract

Fresh whole strawberries for garnish

Begin chocolate layer by heating chocolate with water in top of double boiler. Beat egg yolks with sugar and slowly add egg mixture to melting chocolate, whisking continuously until mixture begins to thicken. Remove from heat and cool. Beat egg whites until stiff and fold into cooled chocolate mixture, then add vanilla. Line bottom and sides of charlotte mold or spring form pan with ladyfingers. Pour in half of chocolate mixture. Layer with ladyfingers and top with remaining chocolate mixture. Refrigerate until firm. For the strawberry layer, mix strawberries with sugar and spoon over chilled chocolate layer. Cover with plastic wrap and refrigerate. Two hours before serving, prepare topping by whipping cream with sugar and vanilla. Spread topping over charlotte and refrigerate until serving time. Garnish with fresh whole strawberries.