

Anthony's Pasta Salad

Named after my dad Frank Anthony
This is Rubino's most popular salad to serve with sandwiches, and the easiest salad to vary.

1-12oz. pkg. ~ egg rotelle or twistie noodles

1 1/2 cups ~ your favorite Italian dressing

(use package dressing, this way you can use good olive oil)

1 Tbs. ~ seasoning from package dressing

1/2 cup ~ sliced black olives

1/2 cup ~ sliced green olives

1/2 cup ~ sliced red onions

1 cup ~ diced tomatoes

1/4 cup ~ julienne red bell peppers

1/4 cup ~ julienne green bell peppers

1/4 cup ~ diced green onions

salt & black pepper to taste



Preparation:

1. Cook your pasta Al Dente (to the bite) a little firm, cool and drain well.
2. Add all the rest of the ingredients and fold together thoroughly. Makes 4 to 6 servings.

Notes:

- Pasta salad tastes better after a few hours. If the pasta salad seems dry the next day for your taste add more dressing and it will pick it right up.
- Artichokes hearts, marinated mushrooms, all kinds of lunch meats, shellfish or cheeses can be added to make a nice summer meal.

Anthony's Pasta

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Fettuccine Alfredo

Recipe Summary

Difficulty: Easy

Prep Time: 5 minutes

Cook Time: 5 minutes

Yield: 6 to 8 servings

18 ounces fresh fettuccine
2 1/2 cups heavy cream
1/2 cup fresh lemon juice
12 tablespoons unsalted butter
2 cups grated Parmesan
2 teaspoons grated lemon zest
Pinch freshly grated nutmeg
Salt and freshly ground white pepper

Cook the pasta in a large pot of boiling salted water until tender but still firm to the bite, stirring occasionally, about 4 minutes. Drain.

Stir 2 cups of the cream and the lemon juice in a heavy large skillet to blend. Add the butter and cook over medium heat just until the butter melts, stirring occasionally, about 3 minutes. Remove from the heat.

Add the pasta and toss. Add the remaining 1/2 cup of cream, and Parmesan to the cream sauce in the skillet. Add the lemon zest, nutmeg, salt, and white pepper. Toss the pasta mixture over low heat until the sauce thickens slightly, about 1 minute.

Egg Pasta Dough

2 1/4 cups unbleached all-purpose flour, plus more as needed
3 eggs, lightly beaten

Place the 2 1/4 cups flour in a mound on a work surface. Make a well in the center large enough to hold the beaten eggs and pour the eggs into the well. Using a fork, begin gradually incorporating some of the flour from the sides, taking care not to break the flour wall. When the eggs are no longer runny, it is fine to break the wall. Continue working in more flour until the dough is no longer wet.

Alternately, in the bowl of an electric mixer fitted with the paddle attachment (use the dough hook for large batches), combine 2 cups of the flour and the eggs. Knead the mixture on low speed until the dough comes together and is no longer wet. If necessary, add more flour, 1 Tbs. at a time, until the dough is no longer sticky. If the mixture seems too dry, add water, 1 tsp. at a time, and continue kneading until the dough is moist enough to form a ball.

Begin kneading the dough by hand, dusting with additional flour, until the dough is smooth and no longer sticky, 2 to 3 minutes. Wrap tightly with plastic wrap and let rest for at least 20 minutes before rolling out. Makes 1 lb.

Roasted Red Bell Pepper Pasta Dough

1 egg, lightly beaten
1/3 cup peeled, seeded and pureed roasted red bell peppers
2 cups all-purpose flour, plus more as needed

In a small bowl, stir together the egg and pepper puree until smooth and blended. Place the 2 cups flour in a mound on a work surface. Make a well in the center large enough to hold the egg and pepper mixture and pour the mixture into the well. Using a fork, begin gradually incorporating some of the flour from the sides, taking care not to break the flour wall. When the egg mixture is no longer runny, it is fine to break the wall. Continue working in more flour until the dough is no longer wet.

Alternatively, in the bowl of an electric mixer fitted with the paddle attachment (use the dough hook for large batches), combine the 2 cups flour, the egg and pepper puree. Knead the mixture on low speed until the dough comes together and is no longer wet. If necessary, add more flour, 1 Tbs. at a time, until the dough is no longer sticky. If the mixture is too dry, add water, 1 tsp. at a time, and continue kneading until the dough is moist enough to form a ball.

Begin kneading the dough by hand, dusting with additional flour, until the dough is smooth and no longer sticky, 2 to 3 minutes. Wrap tightly with plastic wrap and let rest for at least 20 minutes before rolling out. Makes 1 lb.

Spinach Pasta Dough

1 cup firmly packed baby spinach
1 to 2 Tbs. water
1 egg, lightly beaten
2 cups all-purpose flour, plus more as needed

Bring a saucepan of water to a boil over high heat. Add the spinach, stir until wilted and immediately drain in a colander. Squeeze excess water from the spinach. In a blender or food processor, process spinach until finely chopped.

Add water, 1 Tbs. at a time, until the mixture forms a smooth paste. In a small bowl, stir together the egg and spinach puree until smooth.

Dried Vs. Fresh Pasta

No, dried pasta isn't fresh pasta gone old. Here's how they compare.



Dried

Made of little more than semolina flour, water, and salt, dried pasta can be stored at room temperature almost indefinitely.

Many varieties, especially those from Italy, have the flavor and consistency you would find in a great trattoria. Imported pasta can usually be had for only a few cents more than domestic ones.

Dried pasta's firm texture means it can hold up to even the heartiest sauce.

Most shapes double in size when cooked. One pound of dried pasta serves four people generously.

Fresh

Because it contains eggs and additional water, fresh pasta is more tender than dried and takes about half the time to cook.

Its **delicate** texture is best with light sauces made with tomatoes, cream, oil, or butter flavored with herbs.

One and a half pounds of fresh pasta serves four people **generously**.

Tiramisu

Prep Time: 20 Minutes

Ready In: 4 Hours

Servings: 12

"Coffee soaked ladyfingers layered with a custard of sweetened mascarpone cheese with a hint of brandy."

INGREDIENTS:

6 eggs, separated	1 1/2 cups strong brewed coffee, room temperature
3 tablespoons white sugar	30 ladyfinger cookies <i>or sliced, pound cake</i>
1 pound mascarpone cheese	8 ounces finely chopped bittersweet chocolate
2 tablespoons brandy <i>or kahlua</i>	
1 teaspoon vanilla extract	

DIRECTIONS:

1. In large mixing bowl, beat egg yolks and sugar with electric mixer until light yellow, 1 minute. Beat in mascarpone, brandy and vanilla until smooth. In a separate bowl, beat egg whites until stiff, but not dry. Fold egg whites into mascarpone mixture.
2. Quickly dip ladyfingers, one at a time, in cooled coffee and arrange them in a 9x13 inch baking dish. Use 15 cookies to cover the bottom of the dish. Spread half the mascarpone mixture over the cookie crust and sprinkle the chocolate on top. Repeat the soaked cookie and cheese layers.
3. Cover tightly with plastic wrap and refrigerate 4 hours or overnight before serving.