

THE GATHERING

“AN ITALIAN DINNER FOR AN ITALIAN BROTHER”

MENU:

*APPETIZERS: Lamb Chops Lecca Lecca (Lollypops)
Sun-Dried Tomato Artichoke Buttons
Asparagus and Prosciutto Rolls*

SALAD: Antipasto

*MAIN COURSE: Cioppino with Roasted Garlic
Baguette*

DESSERT: Tiramisu

LAMB CHOPS LECCA LECCA

INGREDIENTS:

2 racks of lamb

1 bottle Balsamic Vinegarette

Slice racks of lamb into individual chops. Marinate in Balsamic Vinegarette, the longer, the better. Broil until done.

SUN-DRIED TOMATO ARTICHOKE BUTTONS

INGREDIENTS:

*2 bottles sun-dried tomatoes
2 14 oz. cans artichoke bottoms
1 package mozzarella sticks, sliced
¼ cup basil pesto*

Pre-heat oven to 250 degrees

Put artichoke bottoms into a bowl and toss with lemon juice. Let sit for 5 minutes. Rinse in cold water and gently pat dry. Trim bottoms so they sit flat and arrange on baking sheet, pre-sprayed with Pam. Top each artichoke with sun-dried tomato, a mozzarella slice and a teaspoon of basil. Bake for 5 minutes.

ASPARAGUS and PROSCIUTTO ROLLS

INGREDIENTS:

12 slices Prosciutto
24 Asparagus spears
½ stick butter, melted
Parmesan Cheese, grated

Pre-heat oven to 350 degrees

Cut each Prosciutto slice in half. Cut off base of each Asparagus stem. Blanch in boiling water for 1 minute. Drain Asparagus and pat dry. Dip in melted butter. Roll spears in Parmesan Cheese. Wrap each spear in half slice of Prosciutto. Spray oven-proof dish with Pam. Layer Asparagus in single layer. Sprinkle with remaining Parmesan Cheese. Bake for 7 minutes.

ANTIPASTO

INGREDIENTS:

Genoa Salami

Mortadella

Provolone Cheese

Kalamata Olives

Sicilian Olives

Sweet Red Peppers

Cherry Tomatoes

Anchovies

Chunk White Tuna

Pepperocini

Romaine Lettuce

Line serving platter with Romaine Lettuce. Arrange remaining ingredients by section on top of lettuce. Serve with Italian Salad Dressing of choice.

CIOPPINO with ROASTED GARLIC BAGUETTE

INGREDIENTS:

2 lbs. Alaskan King Crab Legs
2 dozen Little Necks in Shell
2 lbs. Sea Scallops
2 lbs. Shrimp
2 lbs. Shrimp
4 cups dry red wine
½ cup olive oil
2 onions, chopped
2 garlic cloves, chopped
2 green Bell Peppers, chopped
½ cup fresh parsley, chopped
2 28oz. can Italian tomatoes, with juice, cut up
2 cups water
2 6 oz. cans tomato paste
1 tsp. dried leaf Rosemary
1 tsp. dried leaf Basil
2 tsp. salt
½ tsp. pepper

Pour oil in large pan. Add onion and garlic. Sauté until onion is soft. Add green pepper, parsley, tomatoes, water, tomato past, Rosemary, basil, salt, pepper, and wine. Cook 30 minutes on low-medium heat. Add clams, cook 10-15 minutes. Add Haddock, Shrimp and Scallops. Cook 8 minutes. Add crab. Cook until heated through. Serve with Roasted Garlic Baguette.

TIRAMISU

INGREDIENTS:

20-24 <i>Lady-Fingers</i>	2 tsp. <i>lemon juice</i>
2 Tbs. <i>cold black strong coffee</i>	1 cup <i>heavy cream</i>
2 Tbs. <i>coffee extract or syrup</i>	1 Tbs. <i>milk</i>
2 Tbs. <i>Amaretto</i>	2 Tbs. <i>unsweetened</i>
4 <i>egg yolks</i>	<i>cocoa</i>
6 Tbs. <i>sugar</i>	1 Tbs. <i>confectioners'</i>
<i>Few drops of vanilla extract</i>	<i>sugar</i>
1 ½ cups <i>Marscapone Cheese</i>	

Arrange half lady-fingers in base of a glass bowl. Combine cold black coffee, coffee extract and Amaretto, and sprinkle just half of this mixture over lady-fingers in bowl. Put egg yolks in heatproof bowl together with sugar, vanilla and extract. Place over saucepan of gently simmering water and beat vigorously until very thick and creamy and the whisk leaves a heavy trail when it is lifted from the bowl. Do not allow water to boil or the eggs will set. Put the Marscapone Cheese in a bowl with the lemon juice and beat until smooth. Combine the eggs and Marscapone Cheese mixtures and when evenly blended, pour half over the lady-fingers, sprinkle with the remaining coffee and then cover with the rest of the cheese mixture. Chill in the refrigerator for at least two hours. To serve, whip the cream and milk together until fairly stiff and spread over the dessert. Sprinkle unsweetened cocoa to cover top. Then sprinkle the confectioners' sugar over the unsweetened cocoa.