



Potato Gnocchi

- 4 Russet potatoes
- 2 egg yolks
- 1 cup flour
- ¼ cup grated Parmesan cheese
- Pinch of nutmeg

Procedure: Bake potatoes at 350 until done, about 1 hour. Cut in half and put through a ricer. Let cool slightly, and then work in yolks, flour and cheese. Knead dough till smooth but don't over work. Season with salt, pepper and nutmeg. Roll out to the thickness of about a half inch. Cut into pieces. Boil in salted water until they float, about 2 minutes. Remove from water, drain and sauce.

Jeff's Marinara

- 2 quarts canned tomatoes
- 1 cup chopped fresh basil
- 2 anchovies
- ½ cup olive oil
- 8 cloves of garlic sliced

Procedure: Heat olive oil in a sauce pan. Add sliced garlic and slowly cook for about ten minutes. Add in anchovy and cook with garlic. Add tomato and basil and slowly cook for an hour. For best results use a high quality Italian style tomato product.