

## Risotto alla Calabrese

### Ingredients

- 17-1/2 oz. rice
- 6 slices provolone cheese
- 3-1/2 oz. grated cheese
- 1/4 cup breadcrumbs
- 4 eggs
- Olive oil
- Salt
- 1 pinch oregano

### Sauce:

- 17-1/2 oz. tomatoes
- 8-3/4 oz. beef (leg meat)\*
- 3-1/2 oz. olive oil
- 1 tbsp. tomato paste
- 3/4 cup red wine
- 1 onion, sliced
- 2 to 3 basil leaves
- Salt

### Directions

In a saucepan sauté sliced onion and olive oil. Add beef, in one piece; salt and brown to a good color, and then wet it with the red wine. When the wine is evaporated, add peeled and finely chopped tomatoes, a few leaves of basil, and one tablespoon of tomato paste diluted in a ladle of hot water. Cover and slowly cook the meat at low temperature wetting it every once in a while with boiling water. When done cooking sauce should be plenty.

Meanwhile peel and slice three of the hard boiled eggs and set aside.

After the meat is done cooking, take it out and cut into two pieces. Mince one half and place back into the sauce. Mince the other half and place into a bowl.

In bowl, add one whole egg, a pinch of oregano, 1/4 cup of breadcrumbs, and 1 table-spoon grated cheese. Mix together with a wooden spoon. If it becomes too soft, add more breadcrumbs or grated cheese. Next make little meatballs, the size of a small nut, and fry them in oil, set aside.

Cook the rice in salted water until al dente (this can be done while the sauce is cooking). Drain and then add 3/4 of the sauce. Grease a cake pan and sprinkle with breadcrumbs. Fill the bottom with half of the rice then add the other ingredients: the mini-meatballs, provolone, eggs, grated cheese, and sauce. Add on top the remaining rice. Finish the dish with a drizzle of olive oil (you can use the remaining oil used to fry the meatballs) and a sprinkle of grated cheese and breadcrumbs. Bake in oven at 350°F for about 15-20 minutes. *Serve hot and enjoy!*



## Chicken alla Calabrese

### Ingredients

- 2 pound Chicken Strips
- 2 tablespoons Olive Oil
- 2 Cloves Garlic ; minced
- 2 large Peppers ; green or red
- 3 large Baking Potatoes ; peeled, and cut into 1/4 inch slices
- 1 teaspoon Dried Oregano
- 1 tablespoon Parsley ; crushed
- Salt & Pepper

### Directions

1. Preheat the oven to 350°F.
2. Rinse the chicken strips, and then pat dry.
3. Heat the oil in a large skillet over medium heat, and brown the chicken pieces well on all sides.
4. Add the garlic, and sauté for a minute or two.
5. In an ovenproof casserole dish, lightly oil the bottom, and then layer the potato slices to cover, seasoning each layer with salt and pepper.
6. Place the browned chicken pieces over the potatoes.
7. Season with more salt and pepper. Sprinkle the casserole with the parsley, and cover with a lid or aluminum foil.
8. Bake for about 50 minutes or until the chicken is cooked through.
9. To serve, place a bed of tender potato slices on each plate, and place a couple of the chicken pieces on top. *Serve hot.*

