

Free Cookbook Club Cookbook #4

Italian & Italian
American Enhanced
Cookbook



Featuring 36 In-Book Recipes
(including 11 in our Exclusive
Cook-in-a-Cookbook Special Feature)
& 27 Enhanced Recipes

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To Try this Free Cookbook Club Enhanced Recipe - Just Click the Link



Cherry Tomato Summer Pasta Recipe

Cherry Tomato Summer Pasta comes together very quickly in the skillet. Just a few minutes after the heat bursts the tomatoes, this wonderful taste of late Summer is ready to serve and enjoy.

freecookbookclub.com/cherry-tomato-summer-pasta-with-lemony-cROUTONS-recipe

Watch for More Enhanced Recipe Links Throughout this Book

If the link does not work for you, type the Address into the Address Bar of your Web Browser

Enhanced Cooking Techniques and Tricks

The cooking techniques below are used throughout this book in many of the recipes.

We have created video or picture pages from some of the top expert chefs that explain how to do these techniques correctly, easily and, most of all, safely.

Watch these videos or view the pictures before attempting any of these cooking techniques the first time in a recipe, and any time you need a refresher, and you will be a much better and safer cook.



How to Know if Chicken is Done and Safe to Eat

It is **CRUCIALLY IMPORTANT** to make sure all poultry is cooked to the correct temperature and safe to eat before serving it to your family or friends. Fortunately, it is super-easy to check the temperature of chicken and other poultry.

freecookbookclub.com/chicken-temp



3 Ways to Cut an Onion Like a Professional Chef

This is a wonderful video that FULLY explains EVERYTHING you need to know to dice an onion, slice an onion and cut onion rings. And how to do it all without chopping your fingers off!

freecookbookclub.com/how-to-cut-an-onion

Italian & Italian American The Recipes

Italian Chicken Casserole

INGREDIENTS

- One 14 1/2-ounce can Stewed Tomatoes, undrained
- One 6-ounce can Tomato Paste
- 1 cup sliced fresh Mushrooms
- 1/2 cup Water
- 2 teaspoons Italian Seasoning
- 2 teaspoons freshly ground Black Pepper, divided
- 1 medium Eggplant, thinly sliced into 1/4-inch slices
- Vegetable Cooking Spray
- 1 teaspoon Garlic Powder
- 1 pound Ground Chicken
- 3/4 teaspoon Salt
- 3 cups cooked Rice
- 1 cup Ricotta Cheese, divided
- 1 cup (about 4 ounces) shredded Mozzarella, divided

DIRECTIONS

1. Preheat oven to 350°F.
2. Combine stewed tomatoes, tomato paste, mushrooms, water, Italian seasoning, 1 teaspoon black pepper and garlic powder in 2 or 3-quart saucepan.
3. Place over medium-low heat and simmer 15 - 20 minutes. Remove from heat and set aside to cool.
4. Coat large skillet with cooking spray.
5. Place over medium-low heat until hot.
6. Cook eggplant slices 6 to 8 minutes or until soft. Reapply cooking spray as necessary. Transfer to warm plate. Set aside.
7. Sprinkle chicken with salt and remaining 1 teaspoon pepper.
8. Re-coat skillet with cooking spray.
9. Place over medium-high heat until hot.
10. Cook chicken 2 - 4 minutes, breaking up with a spoon and stirring occasionally until chicken is no longer pink.
11. Combine sauce with cooked rice.
12. Spray an 8-inch square baking dish with cooking spray.
13. Cover bottom with eggplant slices.
14. Layer atop eggplant, 1/2 of the chicken, then 1 1/2 cups rice mixture, 1/2 cup ricotta cheese and 1/2 cup mozzarella cheese.
15. Repeat layers with remaining halves of each.
16. Bake in preheated oven for 20 - 30 minutes, or until cheese is melted and lightly browned.

Mumma's Beefy Spaghetti Sauce

INGREDIENTS

- 1 1/2 pounds Ground Beef or Chuck
- 1/2 pound Ground Sausage
- 1 clove Garlic, minced
- 2 stalks Celery, chopped
- 2 Onions, chopped
- 1 Green Pepper, cored, seeded and chopped fine
- 1 teaspoon Sugar
- 1 small can Tomato Sauce
- 2 cans Tomato soup
- 1 can Tomato Paste
- 1 small can Tomato Purée

DIRECTIONS

1. Mix all together.
2. Place in a large pot.
3. Cook slow for several hours.
4. Serve on thin spaghetti or vermicelli.

Zuppa Italiano

INGREDIENTS

- 1 cup sliced Celery
- 1/2 cup uncooked Rice
- 1/2 cup chopped Onion
- 1 clove Garlic, minced
- 1/2 teaspoon Marjoram
- 1/4 teaspoon ground Black Pepper
- 6 cups Chicken Broth
- One 14 1/2 to 16-ounce can peeled Whole Tomatoes, chopped
- One 10-ounce package frozen Italian-Style Vegetables
- One 15 1/2-ounce can Great Northern Beans, rinsed and drained

DIRECTIONS

1. Combine celery, rice, onion, garlic, marjoram, pepper and broth in large saucepan or Dutch oven.
2. Place on stovetop and bring to a boil.
3. Reduce heat, cover, and simmer 10 minutes.
4. Add tomatoes, vegetables and beans.
5. Return to a boil and cook 5 minutes longer or until vegetables and rice are tender.

Tagliatelle con Funghi e Salsiccia

(Tagliatelle with Mushrooms and Sausage)

Tagliatelle with mushrooms and sausage (Tagliatelle con funghi e salsiccia) is a recipe typical of the large mountainous areas of the Apennines in central Italy. A very simple recipe, it reflects the tastes of the mountain and Autumn. The mushrooms are typically porcini as they mature in Autumn and can be added fresh. But dried can be used the rest of the year (rehydrate according to package instructions).

INGREDIENTS

- 1 pound Tagliatelle Pasta
- Extra Virgin Olive Oil, as needed
- 1 clove Garlic, peeled and sliced in 1/2
- 2 - 4 fresh Porcini Mushrooms
- 2 fresh Sausages, skin removed and crumbled well
- Salt, to taste
- Fresh Parsley, chopped, to garnish
- Grated Parmesan Cheese, to garnish

DIRECTIONS

1. Clean mushrooms, removing the soil, any damaged parts and the roots.
2. Wash them very well under cold water.
3. Chop into small pieces.
4. In a large pot, placed over medium heat, add a little oil and garlic.
5. Fry for a bit until garlic just starts to brown.
6. Add mushrooms and sausage. Reduce heat and continue cooking on a low simmer.
7. Add a little of salt, to taste. Stir occasionally.
8. Prepare pasta according to package directions. Drain, reserving the pasta water.
9. Increase the heat on the mushrooms and sausage.
10. Add the drained noodles to the mushrooms and sausage. Stir to completely cover and continue to simmer.
11. Add some of the pasta water, a little at a time, about 1/8 to 1/4 cup, to the mixture to keep it from drying out and to blend the flavors. Continue to simmer and stir until just ready to serve. Tagliatelle with mushrooms and sausage are served piping hot.
12. Garnish with chopped parsley and a sprinkling of grated cheese.

All Histories and Information throughout this book are original or used by permission.

Sicilian Mostaccioli

This recipe comes from St. Peter's Italian Catholic Church

INGREDIENTS

- 2 tablespoons Oil
- 1 pound coarsely Ground Beef
- 1/4 cup chopped Onion
- 2 to 3 cloves Garlic, minced
- 1/2 pound fresh Mushrooms, sliced
- One 1-pound 12-ounce can Italian-Style Tomatoes
- One 8-ounce can Tomato Sauce
- 1/4 cup chopped Parsley
- 1 tablespoon chopped fresh Basil or 2 tablespoon dried Basil
- 1 pound Mostaccioli or other large Pasta
- Grated Parmesan Cheese

DIRECTIONS

1. Add oil to a large pot.
 2. Place over medium high heat.
 3. When oil is hot, add ground beef, onion and garlic.
 4. Cook and breakup beef with a wooden spoon. Cook until beef is crumbly and onion is tender.
 5. Add mushrooms. Continue cooking until mushrooms are tender.
 6. Crush tomatoes with liquid and add to meat mixture with tomato sauce, parsley and basil.
 7. Bring to boil.
 8. Reduce heat and simmer over low heat for 1 hour. Stir occasionally to prevent sticking.
 9. When ready to serve, prepare pasta according to package directions. Drain.
 10. Toss mostaccioli with enough sauce to coat lightly.
 11. Serve topped with more sauce.
 12. Sprinkle with parmesan cheese to taste.
-

Italian Asparagus Rice Salad

INGREDIENTS

- 1/4 cup Parmesan Cheese
- 1/4 cup Italian-Style Breadcrumbs
- 2 boneless skinless Chicken Breasts, halved and thinly sliced
- 1 tablespoon Olive Oil
- 6 cups torn Spinach Leaves
- 3 cups cooked Rice (cooked in chicken broth), cooled
- 1 pound Asparagus Pieces, blanched and cut into 1-inch pieces
- 2 Plum Tomatoes, sliced
- 1/2 cup sliced Red Onion
- 1/3 cup Walnuts, toasted
- 2 tablespoons chopped fresh Basil
- 2/3 cup prepared Vinaigrette Salad Dressing

DIRECTIONS

1. Combine cheese and breadcrumbs in medium bowl.
 2. Coat each chicken breast with breadcrumb mixture.
 3. Heat olive oil in skillet over medium-high heat until hot.
 4. Add chicken. Cook and stir about 5 minutes until brown.
 5. Remove chicken. Place in large bowl.
 6. Add spinach, rice, asparagus, tomatoes, onion, walnuts and basil. Toss well.
 7. Just before serving pour dressing over salad and toss to coat.
-

Pasta Norcina

When it comes to a delicious rich, creamy sauce with sausage, you can't get much easier than this one.

The recipe is wonderful without the shaved truffles. But if you can find them and afford them, they raise the dish from wonderful to unforgettable.

INGREDIENTS

- 6 ounces Sausage Meat
- 1 Carrot, chopped finely
- 1 clove Garlic, peeled
- 2 tablespoons Olive Oil
- Freshly ground Black Pepper, to taste
- Ladle of Bechamel (panna per la cucina)
- 1/2 cup Parmesan Cheese
- 1 pound Pasta of your choice (penne or rigatoni work wonderfully)
- Truffle Shavings, to top

DIRECTIONS

1. Prepare pasta according to package directions. Drain reserving cooking water. Set both aside.
2. Place olive oil in a pan.
3. Place over medium heat.
4. When hot, add garlic clove whole. Cook until browned. Remove and discard garlic.
5. To oil, add chopped carrot. Sauté over medium heat for 1 - 2 minutes.
6. Add sausage meat and pepper. Cook sausage until brown, mashing and breaking up into little pieces with a spoon.
7. Lower heat.
8. Add a ladle full of bechamel and a small bit of Parmesan cheese. Continue to cook and stir for 1 - 2 minutes. Add in the rest of the Parmesan cheese a little at a time as previous batch melts. Add a little pasta water if it gets too thick.
9. When all cheese has melted and incorporated into sauce, toss with cooked pasta.
10. Serve immediately, topped with shaved truffles.

Italian Green Beans in the Slow Cooker

INGREDIENTS

- 1/3 - 1/2 pounds Sweet Italian Sausage
- One 15-ounce can Stewed Tomatoes, chopped
- Four 8-ounce cans sliced Mushrooms, not drained
- 1/4 teaspoon Onion Powder
- 1/4 teaspoon Garlic Powder
- 1/4 teaspoon dried Basil
- 1/4 teaspoon dried Oregano
- Three 1-pound cans Italian-Style Green Beans, 2 of them drained
- 1/2 cup grated Parmesan Cheese

DIRECTIONS

1. Place sausage in a large skillet over medium heat.
 2. Break up and brown until fully cooked. Drain.
 3. Return skillet to heat and add all ingredients, except green beans. Mix thoroughly. Simmer for 15 minutes.
 4. Add green beans. Mix thoroughly.
 5. Place mixture into slow cooker. Cook on low for 3 hours.
-

Italian Florentine Casserole

INGREDIENTS

- 1 tablespoon Olive Oil
- 1 medium Onion, chopped
- 2 cloves Garlic, minced
- 6 cups cooked Rice
- Two 9-ounce packages frozen Creamed Spinach, thawed
- 1 cup Milk
- 1/2 pound thinly sliced Deli Ham, cut into strips
- 1/4 teaspoon Nutmeg
- Vegetable Cooking Spray
- 2 cups shredded Fontina or Mozzarella Cheese

DIRECTIONS

1. Preheat oven to 375°F.
 2. Heat oil in large skillet over medium-high heat.
 3. Add onions. Cook 3 to 5 minutes or until onions are tender.
 4. Add garlic. Cook 2 minutes, Remove from heat.
 5. Stir in rice, creamed spinach, milk, ham and nutmeg.
 6. Coat a 13 x 9-inch casserole pan with vegetable cooking spray.
 7. Pour mixture into pan. Smooth evenly with a spoon.
 8. Top with cheese.
 9. Bake in 375°F oven for 25 - 30 minutes or until bubbly and thoroughly heated.
-

Bacon and Sausage Pasta

INGREDIENTS

- 2 strips Bacon, cooked, drained and crumbled
- 2 links well-seasoned Italian Sausage, casings removed, crumbled, browned and drained
- 3 tablespoons Butter
- 1 clove Garlic, crushed or 5 tablespoons Garlic Paste
- 2 tablespoons chopped Parsley
- 3 tablespoons dried Basil
- 3 tablespoons dried Oregano
- 1 can fresh Mushrooms
- 6 ounces Fettuccini
- 4 large Eggs, beaten
- 1/4 cup grated Parmesan Cheese
- Salt and freshly ground Black Pepper, to taste

DIRECTIONS

1. Cook the meats. Set aside.
 2. Prepare pasta according to package directions. Drain. Set aside.
 3. Melt butter in a large, heavy skillet.
 4. Add garlic. Sauté 1 minute.
 5. Add cooked bacon, sausage, parsley, basil, oregano and canned mushrooms. Cook, stirring, about 1 minute.
 6. Add fettuccini, Stir to blend. Cook until heated, about 1 minute.
 7. Add eggs and cheese. Season with salt, to taste.
 8. Stir continuously until eggs coat fettuccini and begin to set in a few places.
 9. Sprinkle with freshly ground black pepper, to taste, and serve hot.
-

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Italian, Italian-American and Italian-ish Recipes from Available & Upcoming Cookbooks

A Free Cookbook Club Cookbook-in-a-Cookbook

When we started putting this cookbook together, we realized that we had several other cookbooks - some finished and some "in the works" - that contained recipes that were either Italian and Italian-American (like the ones in our *Pizza and Lasagna Cookbooks*) or... Italian-ish (Not necessarily Italian - but with the Foods and Flavors of Italian - like ones in our *Pasta Cookbooks*).

So we thought it would be fun to include some recipes from a few of them to give you a taste of what we have available now or coming up - FOR FREE - on FreeCookbookClub.com.

Enjoy the BONUS 12 Recipes on the Next 13 Pages.

Easy Lasagna Casserole from Casseroles #1

INGREDIENTS

- 1 pound ground Chicken Breast
- 1/2 cup White Onions, chopped
- 1 15-ounce can Tomato Sauce
- 1 package Spaghetti Sauce Mix
- 1 cup Evaporated Milk
- 4 ounces Cream Cheese, softened
- 5 ounces Egg Noodles, cooked and drained
- 4 ounces Mozzarella Cheese, shredded

DIRECTIONS

1. Preheat oven to 350°F.
2. Prepare rectangular casserole dish with cooking spray and set aside.
3. In a large sauce pan cook chicken and onions until chicken is no longer pink.
4. Stir in tomato sauce and spaghetti sauce mix. Mix well.
5. Cook over medium heat until mixture begins to thicken.
6. In another sauce pan, heat evaporated milk and cream cheese. Cook until smooth.
7. Stir in cooked noodles.
8. Pour noodle mixture onto bottom of prepared pan.
9. Spread chicken mixture over top.
10. Sprinkle mozzarella cheese over top.
11. Bake for 20 minutes.

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Here are just a few of the delicious Casserole Recipes in this book

- Hot Chicken Salad Casserole
- Tater Tot Casserole
- Beef and Corn Casserole
- Enchilada Casserole
- Pop-Up Pizza Casserole
- Roast Beef and Swiss Sandwich Bake
- Spicy Green Bean Casserole

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Spicy Lemon Basil Linguine

from Pasta Dishes Cookbook #1

This elegant - but easy to make - recipe comes from Pasta Dishes Cookbook #1. Other delicious recipes include Burnt Butter and California Avocado Pasta, Roasted Vegetable Lasagne, Linguine Primavera Salade, Western Wagon Wheels, Mushroom Bolognese and many more.

Watch for our first Pasta Dishes Cookbook soon in your email or social media feed.

INGREDIENTS

- 1/2 cup Whipping Cream
- 8 tablespoons unsalted Butter, cut into pieces
- 2 tablespoons freshly squeezed Lemon Juice
- 1 clove Garlic, finely minced
- Coarse Salt, to taste
- Freshly ground White Pepper, to taste
- Cayenne Pepper, to taste
- 16 ounces fresh or dried Linguine
- 2 tablespoons fresh Chives, finely minced
- 2 tablespoons fresh Basil, finely minced

DIRECTIONS

1. In a medium saucepan, bring cream to a boil over medium high heat. Cook until slightly thickened, about 5 minutes. Remove from heat.
2. Whisk in butter, 1 tablespoon at a time, to make a creamy sauce.
3. Whisk in lemon juice and garlic.
4. Taste. Season with salt, white pepper and cayenne.
5. Prepare pasta according to package directions. Drain. Return to still-warm pot.
6. Add warm sauce.
7. Add chopped basil and chives. Toss well.
8. Season with more lemon juice, salt, white pepper and cayenne as needed.
9. Using a carving fork with two long, straight tines, spear a serving of pasta onto the bottom tine.
10. Place the pasta entwined fork over a plate, and invert the fork, letting the pasta slide off into a neat stack.
11. Repeat with the remaining pasta.
12. Garnish with the whole basil leaves and serve immediately.

Prosciutto Tomato Pizza

from Pizza Recipes #1

Everybody LOVES Pizza, right? We sure hope so - because we have 8 Pizza Recipes Cookbooks ready to send to each of you. All for free, of course.

Keep watching your email inbox or social media feeds for them - starting soon.

INGREDIENTS

- 1 prepared Pizza Dough, with enough to make 2 pizzas
- One 8-ounce can Tomato Sauce
- 1 teaspoon Italian Seasoning
- 1 clove Garlic, finely chopped
- 3 cups shredded Mozzarella or Fontina Cheese
- 1 small Onion, thinly sliced and separated into rings (See page 7)
- 1/4 cup grated Parmesan Cheese
- 2 tablespoons chopped fresh Basil Leaves
- 1/2 pound Prosciutto
- 2 large Plum Tomatoes, coarsely chopped

DIRECTIONS

1. Place oven rack in lowest position.
2. Grease 2 cookie sheets or 12-inch pizza pans.
3. Preheat oven to 425°F.
4. Mix tomato sauce, Italian seasoning and garlic.
5. Cut prosciutto into julienne strips, 2 X 1/4 X 1/8-inch.
6. Divide dough in 1/2.
7. Pat each half into an 11-inch circle on cookie sheet with floured fingers.
8. Top with tomato sauce mixture, onion and Mozzarella or Fontina cheese.
9. Sprinkle with basil, prosciutto and plum tomatoes.
10. Top with Parmesan cheese.
11. Bake one pizza at a time, 15 to 20 minutes, or until crust is golden brown.

Vegetable Lasagna

from Zucchini Recipes #1

You are going to be amazed at what you can do with Zucchini when you get not one, not two, but three Zucchini Cookbooks we have compiled for you.

In addition to this delicious Vegetable Lasagna, recipes from all the books include Zucchini and Bell Pepper Frittata, Zucchini Apple Sauté, Zucchini Cookies, Puréed Zucchini Soup with Basil Oil and Ricotta, Grilled Vegetables with Romesco Sauce, Zucchini Soup with Herbs, Vegetable Kugel, Zucchini Salmon Fettuccini Delight, Zucchini Relish, California Avocado Zucchini Soup and Many More.

Watch for the first Zucchini Cookbook coming soon to your email or social media feed.

INGREDIENTS

- 1 medium Zucchini, sliced
- 1 cup Mushrooms, sliced
- 1 medium Onion, chopped
- 1 clove Garlic, cut in small pieces
- 2 8-ounce cans Tomato Sauce
- 1 teaspoon Oregano
- 1 teaspoon Basil
- 1/4 teaspoon freshly ground Black Pepper
- 1 large Tomato, chopped
- 1 cup Cottage Cheese
- 1 cup Mozzarella cheese, shredded
- 6 Lasagna Noodles, uncooked

DIRECTIONS

1. Preheat oven to 400°F.
2. Mix zucchini, mushrooms, onions and garlic with tomato sauce and seasonings in a saucepan.
3. Cover and cook 15 minutes. Set aside.
4. Mix cheeses and chopped tomato.
5. Spread 1/3 of sauce over bottom of 8 x 8-inch baking dish.
6. Add 1/2 of the uncooked noodles and 1/2 of cheese mixture.
7. Repeat layers and end with a third layer of sauce.
8. Cover tightly with foil.
9. Bake 45 minutes.
10. Remove from oven and let stand 5 minutes before serving.

Meat Loaf Italian-Style

We would like to say that this is the best Meatloaf in our Meatloaf Recipes Cookbook -- But the truth is - they are all good. Really. I mean - it's meatloaf! It's the very definition of comfort food.

But this one does have "Meatloaf stuffed with pasta topped with spaghetti sauce."

So...Maybe it is the best one. You can decide for yourself. Soon.

Watch for our Meatloaf Recipes Cookbook coming soon to your email or social media feed.

INGREDIENTS

- 3 1/2 ounces Pasta (like Rotini, or Lasagne or Spaghetti)
- 1/4 cup Breadcrumbs
- 1 tablespoon White Wine
- 12 ounces Ground Round
- 12 ounces Ground Turkey
- 2 cloves Garlic, finely chopped
- 3 1/2 ounces Mushrooms, finely chopped
- 2 Eggs, beaten
- 1 tablespoon Italian Seasoning
- 1/4 cup Sour Cream
- 4 Green Onions, finely chopped
- 2 tablespoons Parsley, finely chopped
- 1/4 – 1/2 cup Spaghetti Sauce, store bought or homemade

DIRECTIONS

1. Grease a loaf pan.
2. Prepare pasta according to package directions. Drain and set aside.
3. Soak breadcrumbs in wine.
4. Add beef, turkey, eggs, garlic, mushrooms, Italian seasoning, green onions and sour cream to breadcrumb mixture.
5. Place 1/2 the meat mixture into greased loaf pan.
6. Form a trough through the meat along the length of the loaf pan.
7. Fill the trough with the pasta and two tablespoons sauce.
8. Cover with remaining meat mixture.
9. Top with spaghetti sauce.
10. Bake for 50 – 60 minutes draining excess fat and juices at least twice.
11. Cool at least 5 minutes before serving.

Veal Scallopini in the Slow Cooker from Slow Cooker Dinners

INGREDIENTS

- 2 pounds Veal Shoulder or Shank, cut into cubes
- 3/4 cup Flour
- 1 teaspoon Salt
- 1/4 teaspoon freshly ground Black Pepper, to taste
- 1/4 cup Oil
- One 4-ounce can sliced Mushrooms, drained
- 2 small Onions, thinly sliced
- 1 1/2 teaspoon Salt
- 1 teaspoon Sugar
- 1/2 teaspoon Whole Oregano
- 2 teaspoons Garlic, minced
- One 30-ounce can Tomatoes

DIRECTIONS

1. In a large bowl, mix flour with salt and pepper
2. Toss veal in seasoned flour until well-coated
3. Fry veal cubes in oil, over medium heat, until browned.
4. Place cubes in slow cooker,.
5. Add all the other ingredients. Stir to mix-well.
6. Cook on high for 1 hour.
7. Reduce heat to low and cook for 6 - 8 hours.
8. Serve over rice or fettuccine.

Get More Slow Cooker Recipes in Our First Slow Cooker Cookbook - Available NOW



Here are just a few of the delicious Slow Cook Recipes in this book

- Crock Pot Beef and Macaroni Casserole
- Crockpot Almost Lasagna
- Barbecue Beef Sandwiches
- Tamale Pie with Turkey
- Salmon and Potato Casserole
- Crockpot Meatloaf

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Italian Frittata

from Frittatas Cookbook #1

We love frittatas. But we've got to admit that even we were surprised when we easily collected enough killer recipes to make two complete Frittata Cookbooks.

How good are the recipes? How do these sound to you?

- Frittata with Avocado, Roasted Peppers, Olives and Feta
- Bacon Cheddar Frittata
- Leek, Red Pepper and Goat Cheese Frittata
- Smoked Salmon Frittata
- Spring Frittata with Morels, Grilled Asparagus and Grilled Scallions
- Spaghetti, Artichoke Heart and Zucchini Frittata
- Fresh Corn and Pasta Frittata
- Chèvre and Ricotta Cheese Frittata

Yeah? That's what we thought too. ;)

Watch for Frittatas Cookbooks soon in your email or social media feed.

INGREDIENTS

- 4 tablespoons Vegetable Oil
- 1 medium Zucchini, diced
- 1 Celery Stalk, diced
- 2 medium Tomatoes, peeled, seeded and chopped
- 1/4 teaspoon salt
- 1/2 teaspoon freshly ground Black Pepper, to taste
- 4 Eggs
- 2 tablespoons grated Parmesan Cheese
- 1 teaspoon chopped fresh Basil

DIRECTIONS

1. Heat 2 tablespoons oil in large skillet over low heat.
2. Add zucchini and celery. Cook gently for 5 minutes.
3. Add tomatoes, salt and pepper, to taste. Simmer, stirring occasionally, for 15 minutes.
4. In a small bowl, beat eggs with cheese and basil.
5. Add remaining oil to pan. Heat 1 minute.
6. Pour in egg mixture. Cook 4 minutes.
7. Carefully flip mixture and continue cooking second side 4 minutes.
8. Cut into quarters.
9. Sprinkle with Parmesan.
10. Garnish with basil and serve immediately.

The Best Lasagna Ever

from Lasagna Cookbook #1

That name. Wow. That's a lot to live up to, right?

Is it? Is this the Best Lasagna Ever? Well, in just a short while, YOU can judge for yourself - when you download our first Lasagna Cookbook. Maybe this IS it. Or maybe you will prefer --

- Lasagna of Zespri Gold and Goat Cheese
- Tomato-Basil Lasagna
- Lasagna à la Dominicana
- The Blue Ribbon-Winning Lasagna from the Wisconsin State Fair
- Avocado-Vegetable Lasagne
- **Or one of the other 25 + Recipes in our Lasagna Cookbook**

Watch for the Lasagna Cookbook soon in your email or social media feed.

INGREDIENTS

- 1 1/2 pounds Ground Beef
- 1 pound Hot Breakfast Sausage
- 2 cloves Garlic, minced
- 2 14 1/2-ounce cans Whole Tomatoes
- 2 6-ounce cans Tomato Paste
- 4 tablespoon dried Parsley
- 2 tablespoon dried Basil
- 1 teaspoon Salt
- 3 cups low-fat Cottage Cheese
- 2 whole Eggs, beaten
- 1/2 cup grated Parmesan Cheese
- 1 pound Mozzarella Cheese, sliced
- 1 10-ounce package Lasagna Noodles

DIRECTIONS

1. Bring a large pot of water to a boil.
2. Meanwhile, in a large skillet or saucepan, combine ground beef, sausage and garlic.
3. Cook over medium-high heat until browned.
4. When done, drain half the fat; less if you're feeling naughty.
5. Add tomatoes, tomato paste, 2 tablespoons of parsley, basil and salt.
6. After adding the tomatoes, simmer for 45 minutes while you're working the other steps.

The Best Lasagna Ever recipe is continued on next page.

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The Best Lasagna Ever Recipe Continued

7. In a medium bowl, mix cottage cheese, beaten eggs, grated Parmesan, 2 tablespoons of parsley and 1 more teaspoon of salt. Stir together well. Set aside.
 8. Cook lasagna according to the instructions on the package until "al dente" (not overly cooked).
 9. Arrange 4 cooked lasagna noodles in the bottom of a baking pan, overlapping if necessary.
 10. Spoon half the cottage cheese mixture over the noodles. Spread evenly.
 11. Cover cottage cheese with a layer of mozzarella cheese.
 12. Spoon a little less than half the meat/sauce mixture over the top.
 13. Repeat, ending with meat/sauce mixture.
 14. Sprinkle top generously with extra Parmesan.
 15. Bake at 350°F for 20-30 minutes or until top is hot and bubbly.
-

Pork Sausage and Cheesy Hash Brown Breakfast Pizza

This recipe is from our first Breakfast Cookbook. I hope you like breakfast as much as we do. We have, and I am not making this up, 7 additional Breakfast Cookbooks already started and enough killer recipes to make close to 40 more. Already. And we have just scratched the surface of our sources. You keep reading the books and we'll keep making them. Deal?

INGREDIENTS

- 1 pound Pork Sausage
- 1 cup Hash Browns
- 1 cup shredded Cheese
- 5 Eggs
- Milk, to scramble eggs
- 1 8-ounce package Crescent Rolls

DIRECTIONS

1. Spread crescent rolls in oiled 9 x 12-inch pan to fit bottom of pan, bringing dough up along the edges. Seal seams.
2. Brown and drain pork sausage.
3. Crumble and spread evenly on crescent rolls.
4. Cover with hash browns, scrambled eggs and sprinkle top with shredded cheese.
5. Bake at 375°F for 20 minutes.

Get More Breakfast Recipes in Our FIRST Breakfast Cookbook – Available NOW



Here are just a few of the delicious Breakfast Recipes in this book

- Bacon and Cheese Breakfast Pizza
- Apple Sausage Pancakes With Cider Syrup
- California Avocado and Shrimp Omelet
- Bagels and Egg Casserole
- Loaded Grits and Eggs (A Reader Submitted Recipe)
- Yankee Huevos Rancheros
- Banana-Stuffed French Toast
- Creole Eggs

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Italian Crostata Di Mele

from Apple Pies Cookbook #1

This traditional Italian Apple Tart recipe is included in our Apple Pies Cookbook #1 (of 2, so far) along with Apple Pie recipes from Azerbaijan, Romania, Holland, France and, of course, America with names like Apple Crumble Pie, McIntosh Apple Pie, Apple Cinnamon Syrup Pie, Apple Rhubarb Pie, Apple Custard Meringue Pie, Green Grape-Apple Pie, Apple Blueberry Pie, New England Maple Apple Pie and more.

Watch for Apple Pie Cookbooks 1 & 2 (maybe more) coming soon to your email or social media feed.

INGREDIENTS

- Tart Dough, homemade or storebought
- 6 medium Cooking Apples, thinly sliced
- 2 tablespoons Lemon Juice
- 2 tablespoons Sugar

DIRECTIONS

1. Prepare tart dough, according to directions in recipe or on package.
 2. Heat oven to 375°F.
 3. Toss together apples and lemon juice.
 4. Roll three-fourths of the dough into 11-inch circle on lightly floured surface.
 5. Ease dough into ungreased 9 x 1 1/4-inch pie plate, pressing firmly against bottom and side. Turn apples into pie plate.
 6. Sprinkle with sugar.
 7. Roll remaining dough into 11 x 5-inch rectangle. Cut lengthwise into 11 strips, 1/2-inch wide. Arrange strips in lattice pattern on apples.
 8. Fold edge of lower crust over ends of strips. Seal and flute.
 9. Bake 30 to 35 minutes or until crust is golden brown.
-

Chicken Breasts with Creamy Linguine

This recipe for Chicken Breasts with Creamy Linguine and the one on the next page for Angel Hair Pasta with Lemon Chicken both come from our first DOUBLE-SIZED Cookbook - Chicken Recipes.

Rather than tell you all 50+ of the amazing recipes we have packed into this huge cookbook (It's available now - so you can easily see for yourself. There is a link on the next page.) here is a short list of just a few of the other DOUBLE-SIZED Cookbooks we have in the works.

- Avocado Salads
- Chocolate Cake Recipes
- Mango Recipes #2
- Meatballs
- Scones
- Skewers #2 and #3 are Both DOUBLE-SIZED

In addition, Breakfast #5 is DOUBLE-SIZED and Breakfast #6 is TRIPLE-SIZED!

INGREDIENTS

- 4 skinless, boneless Chicken Breast Halves
- 1 teaspoon Salt
- 1/2 teaspoon freshly ground Black Pepper
- 1/2 teaspoon Paprika
- 1 tablespoon Butter
- 1 tablespoon Olive Oil
- 1 - 2 Onions, sliced
- 4 - 6 cloves Garlic, minced
- 2 cup Chicken Broth
- 1/2 can diced Tomatoes
- 2/3 cup Heavy Cream or Whole Milk
- 8 ounces Linguine, broken into thirds
- 1 tablespoon Basil, chopped
- 1/8 teaspoon Cayenne

DIRECTIONS

1. Season chicken with salt, pepper and paprika
2. In a deep 12-inch skillet, melt butter in the olive oil over medium heat.
3. Add the chicken and cook, turning, until lightly browned, 4 to 6 minutes. Remove the chicken and set aside.
4. Add the onion and garlic to the skillet and cook, stirring occasionally, until softened but not browned, 3 to 5 minutes.
5. Add the chicken broth, tomatoes, with their juices and cream. Bring to a boil.
6. Stir in the linguine, basil and cayenne and return to a boil.
7. Reduce the heat to medium-low, return the chicken to the skillet and cover.
8. Cook until the chicken is white throughout but still juicy and the pasta is tender, about 15 minutes.
9. Increase heat to medium-high and boil until the sauce is slightly thickened (as necessary).

Angel Hair Pasta with Lemon Chicken

INGREDIENTS

- 1 9-ounce package refrigerated Angel Hair Pasta
- 1 1/2 cups cooked Chicken, diced
- 1/3 cup Butter, melted
- 2 tablespoons Lemon Juice
- 2 tablespoons fresh Parsley, chopped, or 1 teaspoon dried Parsley
- 1/4 teaspoon Marjoram
- 1/4 teaspoon Garlic Powder
- Salt and freshly ground Black Pepper, to taste

DIRECTIONS

1. Prepare pasta according to package directions.
2. Toss pasta with remaining ingredients.
3. Season with salt and black pepper.

Get More Chicken Recipes in Our First DOUBLE-SIZED Cookbook - Chicken Recipes - Available NOW



Here are just a few of the delicious Chicken Recipes in this book

- Cajun Chicken and Rice with Veggies & Beans
- Chicken and Country Ham Deep Dish Pie
- 40-Clove Garlic Chicken
- Grilled Miso Chicken
- Angel Hair Pasta with Lemon Chicken
- Polynesian Chicken Wings
- Chicken Merlot with Mushrooms
- Bill's Lemon-Pepper Smoked Chicken

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Italian & Italian
American
The Recipes - Part 2

Meat Balls in Tomato Gravy

Meatballs and a unique sauce, great served with your favorite Pasta, or as meatball subs on a crusty bread, with melted mozzarella and dipped into sauce.

INGREDIENTS

- 1 pound lean Ground Beef
- 1 Egg
- 1/2 teaspoon Salt
- 1/2 teaspoon Chili Powder
- 1/4 cup Ketchup
- 1/2 cup fine Cracker Crumbs
- 1 can Tomato Soup
- 2 cups Water
- 1 teaspoon Chili Powder
- 1/4 teaspoon Salt
- 1 large Onion, chopped
- 1 medium Green Pepper, chopped
- 2 - 3 cloves Garlic, chopped
- 1 cup Celery, chopped
- 1 Bay Leaf
- 1 Beef Bouillon Cube

DIRECTIONS

1. Mix beef, egg, 1/2 teaspoon salt, 1/2 teaspoon chili powder, ketchup and cracker crumbs.
2. Use your hands, to form mixture into balls, about the size of a walnut. Set aside until the gravy is boiling.
3. Combine remaining ingredients in a ovenproof dutch oven.
4. Bring to a boil.
5. Drop meatballs into boiling tomato gravy. Cook 3 minutes.
6. Cover and place in oven.
7. Bake at 350°F for at least 1 hour.
8. Serve over spaghetti.



Bacon-Wrapped Cherry BBQ Meatballs Recipe

Bacon-Wrapped Cherry BBQ Meatballs are — Meatballs...Wrapped in thick-cut Bacon...Sprinkled with Brown Sugar...Swimming in Cherry BBQ Sauce. If your mouth is watering, Click the Link.

appetizersandpartyrecipes.com/bacon-wrapped-cherry-bbq-meatballs-recipe

Milinciani sutt' Oghiu (Eggplants Preserved in Oil)

Olives, cheeses, giardiniera, salted anchovies or sardine are a must in a Sicilian pantry and preserved eggplants, garnished with fresh extra virgin olive oil and peperoncino (hot pepper) will compliment and enhance greatly a lunch or the assortment of appetizers for your formal dinner.

Enjoy the eggplants in oil, as a garnish or stuff it in your cold cut sandwiches, and you will discover new dimensions in the taste and aroma of a simple panino imbottito.

INGREDIENTS

- 4 small Italian Eggplants (about 1 1/2 pounds)
- 1 cup Canola or Corn Oil
- 4 cups Water
- 2 cups Distilled White Vinegar
- 1 pinch Oregano
- 1 bunch Mint Leaves
- 6 bay Leaves
- 2 teaspoons Salt
- Salt and freshly ground Black Pepper, to taste
- Garlic and Olive Oil, to garnish

DIRECTIONS

1. Remove stalks, peel and slice eggplants horizontally 1/2-inch thick.
2. Cut each slice long-ways into strips about 1/2-inch wide and about 2 1/2 inches long.
3. In a stainless steel pot, bring water to a boil with 2 full teaspoons of salt, bay leaves and vinegar.
4. A few at a time place sliced eggplants into boiling water.
5. After 2 to 3 minutes, using a skimmer lift and place in a colander.
6. As soon as eggplants are cool, squeeze them with the skimmer or with your hands to remove excess water. Then pat dry with a rag or paper towels. Place in a large bowl.
7. Dress eggplants with canola or corn oil.
8. Season with oregano, pepper, mint and 3 bay leaves. Mix gently.
9. Place in a glass jar and press down lightly.
10. If necessary, add more oil so that eggplants are completely covered.
11. Close tight and store in a cool place, preferably refrigerated.
12. You can preserve eggplants for about 45 days.
13. Serve at room temperature garnished with olive oil and sliced garlic.

Baked Rigatoni with Meat Sauce Casserole

Baked Rigatoni with Meat Sauce Casserole is a perfect Sunday meal. This sauce isn't your typical tomatoey meat rigatoni. It's good enough for special occasions, too, like Christmas Eve dinner.

INGREDIENTS

- 2 tablespoons Extra Virgin Olive Oil
- 2 tablespoons Butter
- 1 Onion, chopped
- 1 Carrot, finely chopped
- 1 stalk Celery, finely chopped
- 2 cloves Garlic, minced
- 1/4 cup chopped fresh Parsley
- 2 tablespoons chopped fresh Basil
- 1 pound Rigatoni Pasta
- 1 pound lean Ground Beef (at least 90% lean)
- 1 1/2 teaspoons Fennel Seeds, crushed
- 1 1/2 teaspoons Salt
- 1/4 teaspoon freshly ground Black Pepper
- 1/2 cup White Wine
- 4 cups canned diced Tomatoes in Tomato Puree
- 6 tablespoons grated Parmesan Cheese
- 1/2 pound Mozzarella Cheese, shredded

DIRECTIONS

1. In large pan heat oil and butter over low heat.
2. Add onion, carrot, celery, garlic, parsley and basil. Cook, stirring frequently, until vegetables become very soft, about 20 minutes.
3. Raise heat to medium.
4. Add ground beef, fennel seed, salt and black pepper. Use spoon to crumble beef as it cooks. Cook until beef is done and no longer pink.
5. Add wine. Cook until almost evaporated, about 5 minutes.
6. Add tomatoes with juices. Lower heat slightly and simmer, covered, for 30 minutes.
7. Stir in Parmesan and continue to cook.

Dish can be done up to here in advance. Just remove from heat and leave on stovetop, covered, for up to 2 hours. Store in a tightly covered container, in the refrigerator, until ready to cook, for longer periods. Reheat, just slightly, before using.

Baked Rigatoni with Meat Sauce Casserole recipe is continued on next page.

Baked Rigatoni with Meat Sauce Casserole Recipe Continued

Casserole

8. Preheat oven to 350°F.
 9. Lightly grease 3 quart casserole baking dish.
 10. Prepare pasta according to package directions. Drain.
 11. Toss pasta with prepared meat sauce.
 12. Pour 1/2 of the mixture in dish.
 13. Sprinkle with 1/2 of the mozzarella.
 14. Cover with remaining pasta/meat sauce mixture.
 15. Top with remaining cheese.
 16. Place in preheated oven and bake until pasta is hot, about 20 minutes.
-

Classic Italian Ragu

Ragu is a traditional food of Bologna and the Emilia-Romagna region of Northern Italy. Classic Ragu is typically made with ground meat, tomatoes, onions, celery and carrots, it is served with as a sauce for various pastas - spaghetti, lasagna, tagliatelle, etc.

The term Ragu comes from the French Ragout (also pronounced Ragu), both are derived from the verb ragouter, which means to stimulate the appetite.

INGREDIENTS

- 1 medium Carrot, finely diced
- 1 medium Onion, finely diced
- 1 rib Celery, finely diced
- 1 clove Garlic, peeled
- 1/4 pound Sausage Meat
- 1/2 pound Ground Veal
- 1 1/2 pounds peeled, seeded and pureed fresh Tomatoes or 1 large can peeled Tomatoes
- 2 - 4 tablespoons Olive Oil, as needed
- Salt and freshly ground Black Pepper, to taste
- Pasta, of choice, to serve

DIRECTIONS

1. In a large pot add olive oil to cover bottom.
2. Sauté garlic until browned. Remove garlic and discard.
3. To pot add carrot, onion and celery.
4. Sauté over medium heat, string, for about 10 minutes, until they are translucent, but not browned.
5. Raise heat slightly.
6. Add in meat, cooking and breaking up the pieces with a wooden spoon.
7. Season with salt and pepper, to taste.
8. Add tomatoes and 1/2 cup water.
9. Bring mixture up to a boil.
10. Lower temperature and cook at a very low simmer for 2 1/2 hours stirring occasionally.
11. Meanwhile, prepare pasta according to package directions. Drain reserving cooking water. Set both aside.
12. If sauce becomes too thick, add a bit of the reserved pasta water.
13. Toss sauce with pasta.
14. Serve.

Rice Casserole Italiano

INGREDIENTS

- 1 tablespoon Salt
- 1 quart sliced Zucchini (about 1 pound) or Two 10-ounce packages frozen Zucchini, thawed
- 1 pound lean Ground Beef
- 1 cup chopped Onion
- 1 clove Garlic, crushed
- 1 teaspoon Basil
- 1 teaspoon Salt
- 1/2 teaspoon ground Oregano
- 1/4 teaspoon freshly ground Black Pepper
- 2 cups cooked Rice
- One 8-ounce can Tomato Sauce
- 1 cup Cottage Cheese
- 1 Egg, slightly beaten
- 1 cup grated Cheddar Cheese

DIRECTIONS

1. Preheat oven to 350°F.
2. Fill a 3 - 4 quart pot 3/4 full of water. Add 1 tablespoon salt.
3. Bring to a boil over high heat.
4. Cook zucchini in boiling salted water about 2 to 3 minutes. Drain well. Set aside.
5. Place a large skillet over medium heat.
6. Add meat, onion, garlic, 1 teaspoon salt, basil, oregano and pepper.
7. Cook until onion is transparent and meat is no longer pink.
8. Lower heat and stir in rice and tomato sauce. Stir to combine well and heat through.
9. In a small bowl, blend together cottage cheese and egg. Set aside.
10. Arrange 1/2 of zucchini slices in buttered shallow 2-quart casserole.
11. Spoon on meat-rice mixture.
12. Spread cottage cheese/egg mixture over meat mixture.
13. Top with remaining zucchini slices.
14. Sprinkle with cheddar cheese.
15. Place, uncovered, in preheated oven and bake 20 - 25 minutes or until hot and bubbly.

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Condimento ai Funghi (Wild Mushroom Topping)

Use Condimento ai Funghi as an appetizer salad or as a topping for grilled bread. Or omit the lemon and use as a pasta sauce.

Note - This is a 2 day recipe.

INGREDIENTS

- 1 ounces dried Porcini Mushrooms
- 1 pounds fresh Cremini or Portobello Mushrooms
- 1 pounds ripe Tomatoes, peeled, seeded and finely chopped
- 1 1/2 teaspoons Rosemary, minced
- 8 Sage Leaves, chopped
- 2 cloves Garlic, finely minced
- Freshly ground Black Pepper, to taste
- Freshly squeezed Juice of 1 Lemon
- 1/4 cup Extra Virgin Olive Oil
- 1 1/4 teaspoons Salt

DIRECTIONS

1. Soak porcini mushrooms in 1 1/2 cups of warm water for at least 30 minutes.
2. Drain in a sieve lined with cheesecloth, reserving the liquid for use elsewhere.
3. Squeeze the porcini and wash in fresh water.
4. Cut into very fine pieces.
5. Clean fresh mushrooms with a damp cloth. Finely dice. Place in a medium-sized bowl.
6. Add prepared porcini, tomatoes, rosemary, sage, garlic and pepper. Gently mix together until well-combined.
7. Toss mixture with the lemon juice and oil.
8. Store in a tightly covered container, in the refrigerator, for at least 24 hours.
9. Remove from refrigerator. If mixture seems to be too moist, drain off the extra moisture.
10. Just before serving, add the salt.



Applebee's Chardonnay Mushrooms Recipe

Chardonnay Mushrooms are those delicious little "flavor-bombs" you get on top of your steak at Applebee's. Now, with our recipe, you can make them at home and put them on anything you like.

[secretcopycatrestaurantrecipes.com/
applebees-chardonnay-mushrooms-recipe](http://secretcopycatrestaurantrecipes.com/applebees-chardonnay-mushrooms-recipe)

Guanciale di Maiale (Cured Pig's Cheek)

Cured Pig's Cheek - In Italian, Guanciale di Maiale (which literally translates to "cheek of the pig") will be the best bacon you have ever eaten.

Around Italy it is frequently served at home. You can also find it on the menus of traditional country osteria's, family run restaurants.

It is an excellent substitute any place you would use regular bacon. Try it at breakfast with eggs and toast. On BBQ Chicken Pizza. Or make the World's Best BLT.

Be sure to serve some crusty bread with this dish to soak up the savory juices.

INGREDIENTS

- Cured Pig's Cheek (Guanciale di Maiale)
- 4 tablespoons Olive Oil
- 1 cup fresh Sage Leaves
- 6 cloves Garlic, peeled and sliced thin
- Red Wine Vinegar

DIRECTIONS

1. Slice cured pig's cheek very thinly or ask your butcher to cut it for you.
 2. In a frying pan, on medium heat, add olive oil.
 3. When hot, add garlic cloves, sage leaves and pig's cheek.
 4. Cook for approximately 1/2 - 1 minute on each side, until changes color to a nice golden brown, but not burned.
 5. Remove from pan onto a paper towel covered plate. Blot with another paper towel.
 6. Remove sage, shaking to drain, and place on a serving plate.
 7. Place pig's ear on top of sage.
 8. Lightly sprinkle with red wine vinegar.
 9. Serve immediately.
-

Slow Cooker Creamy Italian Chicken

INGREDIENTS

- 4 boneless Chicken Breast halves
- 1 envelope dry Italian Salad Dressing Mix
- 1/2 cup Water
- 8 ounces Cream Cheese, softened
- 1 can Cream of Chicken Soup, undiluted
- One 4-ounce can Mushrooms, drained
- Hot cooked Rice or Pasta, to serve

DIRECTIONS

1. Place chicken breast halves in slow cooker.
2. Combine Italian dressing mix and water. Mix until smooth. Pour over top of chicken.
3. Cover. Cook on low for 3 hours.
4. Combine cream cheese and soup until smooth and blended.
5. Stir in mushroom pieces.
6. Pour soup mixture over chicken.
7. Cook 1 hour more or until chicken is cooked through.
8. Serve over hot cooked rice or pasta.

Slow Cooker Reviews



If you are still using the first slow cooker you bought, you really need to check out the options that are available on today's models.

Innovations like programmable cooking and "keep-warm," as well as diverse styles, sizes and accessories make family meals and entertaining smarter, easier and more convenient.

All the Very Best Slow Cooker Brands and Sizes are Reviewed:

- Crock-Pot
- Hamilton Beach
- Cuisinart Slow Cookers
- West Bend Slow Cookers
- All-Clad Slow Cookers
- MaxiMatic Slow Cookers
- Proctor Silex Slow Cookers



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slowcookers.freecookbookclub.com

Bruschetta Chicken Bake

This bold casserole recipe is a nice alternative to the plain bruschetta. Serve as a side dish with pasta or as a light meal by itself. Good for covered dish parties, too.

INGREDIENTS

- One 14 1/2-ounce can diced Tomatoes, undrained or 2 3/4 cup diced Tomatoes
- One 6-ounce package Stove Top Stuffing Mix for Chicken
- 1/2 cup Water
- 2 cloves Garlic, minced
- 1 1/2 pounds boneless skinless Chicken Breast, cut into bite-size pieces
- 1 teaspoon dried Basil Leaves
- 1 cup shredded Mozzarella Cheese

DIRECTIONS

1. Preheat oven to 400°F.
 2. Place tomatoes in a medium bowl.
 3. Add stuffing mix, water and garlic. Stir just until stuffing mix is moistened. Set aside.
 4. Place chicken in a 13 x 9-inch baking dish.
 5. Sprinkle with the basil and cheese.
 6. Top with stuffing mixture.
 7. Bake 30 minutes or until chicken is cooked through. Serve hot.
-

Chicken Cacciatore with Rice

INGREDIENTS

- 2 1/2 to 3 pounds frying Chicken, cut up
- 3 tablespoons Flour
- 1/2 teaspoon Salt
- 1/4 teaspoon freshly ground Black Pepper, to taste
- 2 tablespoons Olive or Vegetable Oil
- 1/4 cup chopped Onion
- 1 small clove Garlic
- One 14 1/2 to 16-ounce can peeled whole Tomatoes, chopped
- 1 small Bay Leaf
- 2 whole Cloves
- 1 1/2 tablespoons chopped fresh Parsley
- 1 small Green Pepper, cored, seeded and cut into thin strips
- 1/3 cup dry White Wine
- 3 cups hot cooked Rice, to serve

DIRECTIONS

1. Mix flour, salt and black pepper.
 2. Roll chicken in flour mixture.
 3. Cook chicken in oil in large heavy skillet over medium-high heat, turning often, to brown all sides. Remove from pan. Set aside and keep warm.
 4. Cook onion and garlic, in same skillet, until onion is lightly browned. Remove garlic.
 5. Add tomatoes, bay leaf, cloves and parsley. Stir well.
 6. Return chicken to skillet.
 7. Bring to a boil. Reduce heat. Cover with tight-fitting lid and simmer for 45 minutes.
 8. Stir in green pepper and wine. Cover and cook 5 more minutes.
 9. Remove bay leaf and cloves.
 10. Serve over hot rice.
-

Cinnamon Mocha Biscotti

This delicious Italian Biscotti tastes like a cup of fresh cappuccino. These are wonderful for breakfast, with your midmorning coffee, as a light dessert or anytime you need just a bit of sweet. Biscotti make great holiday gifts, too. Especially for coworkers or bosses. Just wrap a few biscotti in cellophane and tie with a bow or place a handful in a nice coffee cup and wrap.

INGREDIENTS

- 1/2 cup Butter or Margarine, softened
- 1/2 cup Brown Sugar, firmly packed
- 1/2 cup White Sugar
- 1 tablespoon Instant Espresso or Instant Coffee Granules
- 2 large Eggs
- 1 teaspoon Vanilla
- 2 cups All-Purpose Flour
- 1 1/2 teaspoons Baking Powder
- 1/4 teaspoon Salt
- 1/2 teaspoon ground Cinnamon
- 1 cup chopped Pecans
- 1/2 cup miniature Semisweet Chocolate Chips
- 1/2 cup Cinnamon Baking Chips (if Cinnamon Chips are unavailable in your area, use an additional 1/2 cup miniature Chocolate Morsels.)

DIRECTIONS

1. Preheat oven to 325°F on convection bake setting. (Note - If you do not have a convection oven setting baking times will have to be increased a bit at all stages in the recipe.)
2. Combine butter, sugars and espresso or coffee granules in a large bowl. Beat with an electric mixer until light and fluffy.
3. Add eggs, one at a time, beating well after each addition.
4. Add vanilla. Mix briefly.
5. Add flour, baking powder, salt and cinnamon. Mix until well-blended.
6. Fold in pecans, chocolate morsels and cinnamon chips.
7. Line a baking sheet with parchment paper.
8. Scoop dough out onto paper and form into a large rectangle, 3/4-inch thick.
9. Place in preheated oven. Bake 25 minutes or until firm.
10. Remove from oven and cool 10 minutes.
11. Use a serrated knife to cut the dough into 1/2-inch thick slices.
12. Place on a parchment-lined baking sheet and return to the oven for 8 minutes.
13. Turn and bake 8 minutes more.
14. Remove from oven and cool completely on wire racks before storing in an airtight container.

Citrus Semifreddo

Semifreddo (Italian for "half cold") is a class of semi-frozen desserts, typically ice-cream cakes, semi-frozen custards and certain fruit tarts popular in Italy. It has the texture of frozen mousse because it is usually produced by uniting two equal parts of ice cream and whipped cream. In Italian it is commonly made with gelato as a primary ingredient. They are especially popular in the Emilia-Romagna region.

INGREDIENTS

- Nonstick Cooking Spray
- 4 ounces (about 20 small cookies) purchased Amaretti Cookies, crushed, plus more for sprinkling
- 3 tablespoons unsalted Butter, melted
- 1/2 cup Sugar, plus 1/4 cup
- 8 large Egg Yolks
- 1/4 cup freshly squeezed Lemon Juice
- 3 tablespoons freshly squeezed Lime Juice
- 2 tablespoons Limoncello
- Pinch Salt
- 1 Lemon, zested
- 1 Lime, zested
- 1 cup Whipping Cream

DIRECTIONS

1. Spray a 9 x 5 x 3-inch metal loaf pan with nonstick spray.
2. Line the pan with plastic wrap, allowing the excess to hang over the ends and sides.
3. In a small bowl, combine crushed amaretti cookies and melted butter.
4. Put in the lined pan. Press down to firm and form a crust on bottom.
5. Whisk 1/2 cup sugar, egg yolks, lemon juice, lime juice, limoncello and salt in a large metal bowl to blend.
6. Set the bowl over a saucepan of simmering water (do not allow the bottom of the bowl to touch the water).
7. Whisk the egg mixture until it is thick and creamy and a thermometer inserted into the mixture registers 160°F, about 5 minutes.
8. Set the bowl of custard into another bowl of ice water to cool completely.
9. Stir in the zest.
10. Using an electric mixer, beat the cream and remaining 1/4 cup sugar in another large bowl until firm peaks form.
11. Using a large rubber spatula, gently fold the whipped cream into the custard.
12. Spoon the mixture onto the prepared crust.
13. Fold the overhanging plastic wrap over the custard and place in the freezer until frozen, at least 8 hours or up to 3 days.
14. Unfold the plastic wrap.
15. Invert the semifreddo onto a platter and peel off the plastic wrap.
16. Cut the semifreddo into 1-inch slices and sprinkle with crushed amaretti cookies and serve.

White Chocolate Toasted Almond Semifreddo

INGREDIENTS

- 1 cup sliced Almonds, about 3 1/2 ounces, toasted lightly
- 1/4 teaspoon Salt
- 1 tablespoon Unsalted Butter
- 6 ounces fine-quality White Chocolate, chopped
- 2 large Eggs
- 1/3 cup Sugar
- 1 teaspoon Vanilla
- 1/4 teaspoon Almond Extract
- 1 1/2 cups chilled Heavy Cream

DIRECTIONS

1. Line a 8 1/2 x 4 1/2 x 2 1/2-inch metal loaf pan with plastic wrap, leaving a 2-inch overhang on ends.
2. Place in freezer to chill well.
3. Place almonds, salt and butter in a skillet. Cook over moderately low heat, stirring constantly, until almonds are coated well, about 1 minute.
4. Remove from heat, place almonds on a plate and chill until cold.
5. In a metal bowl set over a pan of hot, but not simmering, water melt chocolate, stirring occasionally. When melted, remove bowl from heat.
6. In another metal bowl beat eggs with sugar to combine.
7. Set egg bowl over a pan of simmering water and beat until mixture is thick and pale and registers 140°F on an instant-read thermometer.
8. Continue beating over simmering water 3 minutes (for egg safety) and remove from heat.
9. Beat in chocolate, vanilla and almond extract.
10. In another bowl beat cream until it just holds stiff peaks.
11. Fold into egg mixture gently but thoroughly.
12. Fold in almonds.
13. Pour mixture into prepared chilled pan.
14. Cover pan with plastic wrap.
15. Place in freezer and freeze 8 hours or overnight.
16. Unmold semifreddo onto a platter, discarding plastic wrap.
17. Cut into thick slices.
18. Cut slices crosswise into thirds.

Easy Tiramisu

INGREDIENTS

- 2 cups Mascarpone Cheese
- 3 cups Heavy Cream
- 1/4 cup Confectioners' Sugar
- 1/2 teaspoon Vanilla Extract
- 3 tablespoons Coffee Liqueur
- 1 teaspoon Instant Coffee
- One 10-inch Sponge Cake
- 1/4 cup Cocoa Powder

DIRECTIONS

1. In a large bowl, combine mascarpone cheese, cream, sugar, vanilla, coffee liqueur and instant coffee. Whip until stiff.
2. Split sponge cake in half, creating a top and bottom layer.
3. Spread cream mixture on bottom layer, and replace top half of cake.
4. Refrigerate for 1 hour.
5. Just before serving, dust top of cake with cocoa powder.



Olive Garden Frozen Tiramisu Cocktail Recipe

Make our Olive Garden Frozen Tiramisu Recipe at home tonight for your family. With our Secret Restaurant Recipe for their signature drink your Frozen Tiramisu will taste just like Olive Garden's.

secretcopycatrestaurantrecipes.com/olive-garden-frozen-tiramisu-recipe

Enhanced Recipes

Italian, Italian-American
& Italian-ish Recipes

Plus - Make-at-Home Recipes from
Your Favorite Italian Restaurants

Enhanced Recipes – Italian & Italian-American



Caprese Chicken Recipe

A refreshing change for chicken. Tomatoes simmered in balsamic vinegar are the perfect sweet-and-tart compliment to this cheesy chicken.

freecookbookclub.com/caprese-chicken-recipe



Lemony Prawn Pea Risotto Recipe

Risotto is a Northern Italian rice dish cooked with broth until it reaches a creamy consistency. It is one of the most common ways of cooking rice in Italy.

freecookbookclub.com/lemon-prawn-and-pea-risotto-recipe



Sheet Pan Roasted Lemon Chicken & Vegetables Recipe

We've adapted this traditional Northern Italian favorite, Roasted Lemon Chicken and Vegetables Recipe, to a sheet pan dinner, making it the perfect busy weeknight meal.

freecookbookclub.com/sheet-pan-roasted-lemon-chicken-and-vegetables-recipe



Sicilian Halibut Fish Stew Recipe

Sicilian Halibut Fish Stew is simple to make, but the balance of flavors is exceptional. This delicious soup is a favorite all over the Mediterranean.

freecookbookclub.com/sicilian-halibut-fish-stew-recipe

Enhanced Recipes – Italian & Italian-American



Pasta alla Gricia (Rigatoni with Pancetta & Pecorino Romano) Recipe

Pasta alla Gricia's porky-peppery-cheesy flavors are everything you want in a authentic Roman pasta dish. With this easy recipe you can make this restaurant-worthy classic Roman pasta at home.

freecookbookclub.com/pasta-alla-gricia-rigatoni-with-pancetta-and-pecorino-romano-recipe



Eggplant Caponata with Cod (Sicilian Eggplant Salad) Recipe

Caponata is a Sicilian sweet and sour version of ratatouille. Few salads epitomize Sicilian cuisine as much as Eggplant Caponata.

freecookbookclub.com/eggplant-caponata-with-cod-sicilian-eggplant-salad-recipe



Roasted Artichoke and Mozzarella Salad Recipe

Roasted Artichoke and Mozzarella Salad is an easy to prepare, beautiful to look at, delicious start to any Italian meal.

freecookbookclub.com/roasted-artichoke-and-mozzarella-salad-recipe



Muffin Tin Lemon Fig Olive Oil Cakes Recipe

Lemon and Fig taste delicious together. Baking this traditional Northern Italian dessert in muffin tins makes it easier to make and easier to enjoy. These are perfect for a party.

freecookbookclub.com/muffin-tin-lemon-fig-olive-oil-cakes-recipe

Enhanced Recipes – Italian-ish Recipes



Supreme Pizza Dip Recipe

This epic dip is a must for all your Game Day Parties. It is all of your most loved pizza flavors turned into a warm, cheesy, gooey dip that's totally slam dunk and touchdown-dance worthy!

freecookbookclub.com/supreme-pizza-dip-recipe



BBQ Chicken Pizza with Balsamic Onions & Bacon Recipe

Topped with BBQ sauce, 2 kinds of cheese and sweet balsamic glazed onions and bacon, this is BBQ Chicken Pizza taken to a whole new level.

freecookbookclub.com/bbq-chicken-pizza-with-balsamic-onions-and-bacon-recipe



Baked Spaghetti Casserole Recipe

Baked Spaghetti Casserole is a quick and oh-so yummy way to make a hot, comforting dinner everyone will love. Especially the kids.

freecookbookclub.com/baked-spaghetti-casserole-recipe



Weeknight Pizza Pasta Salad Recipe

Weeknight Pizza Pasta Salad has all the wonderful flavors you love in a fresh cooked pizza - in one unbelievably easy-to-make dish.

freecookbookclub.com/weeknight-pizza-pasta-salad-recipe

Enhanced Recipes - Olive Garden Recipes



Olive Garden Salad and Dressing Recipe

Make our Olive Garden Salad and Dressing Recipe at home tonight for your family. With our Secret Restaurant Recipe your Salad will taste just like Olive Garden's.

secretcopycatrestaurantrecipes.com/olive-garden-salad-and-dressing-recipe



Olive Garden Capellini Pomodoro Recipe

Make our Olive Garden Capellini Pomodoro Recipe at home tonight for your family. With our Secret Restaurant Recipe your Capellini Pomodoro will taste just like Olive Garden's.

secretcopycatrestaurantrecipes.com/olive-garden-capellini-pomodoro-recipe



Olive Garden Lasagna Classico

Packed with layers of savory meat sauce, gooey cheese and tender Lasagna noodles, Olive Garden's Lasagna Classico pure comfort food. Make it at home tonight with our recipe.

secretcopycatrestaurantrecipes.com/olive-garden-lasagna-classico-recipe



Olive Garden Bread Sticks Recipe

Make our Olive Garden Bread Sticks Recipe at home tonight for your family. With our Secret Restaurant Recipe your Bread Sticks will taste just like Olive Garden's.

secretcopycatrestaurantrecipes.com/olive-garden-bread-sticks-recipe

Enhanced Recipes – Italian Restaurant Recipes



Carrabba's Italian Grill Lobster Ravioli Recipe

Make our Carrabba's Lobster Ravioli Recipe at home tonight for your family. With our Secret Restaurant Recipe your Lobster Ravioli will taste just like Carrabba's.

secretcopycatrestaurantrecipes.com/carrabbas-lobster-ravioli-recipe



Romano's Macaroni Grill Pasta Milano Recipe

Make our Romano's Macaroni Grill's Pasta Milano Restaurant Recipe at home tonight for your family. With our Secret Restaurant Recipe your Pasta Milano will taste just like Romano's Macaroni Grill's.

secretcopycatrestaurantrecipes.com/romanos-macaroni-grills-pasta-milano-restaurant-recipe



Romano's Macaroni Grill Bellini Recipe

Make our Romano's Macaroni Grill Bellini Recipe at home for yourself or your next party. With our Secret Restaurant Recipe your Bellinis will taste just like Romano's Macaroni Grill's.

secretcopycatrestaurantrecipes.com/romanos-macaroni-grill-bellini-recipe



Carrabba's Italian Grill Bread Dip Recipe

Make our Carrabbas Italian Grill Bread Dip Recipe at home tonight for your family. Our Secret Restaurant Recipe for their Italian Grill Bread Dip tastes just like Carrabba's.

secretcopycatrestaurantrecipes.com/carrabbas-italian-grill-bread-dip-recipe

Enhanced Recipes – Restaurant Pizza Recipes



California Pizza Kitchen BBQ Chicken Pizza Recipe

Make our BBQ Chicken Pizza Recipe at home tonight for your family. With our Secret Restaurant Recipe your BBQ Chicken Pizza will taste just like California Pizza Kitchen's.

secretcopycatrestaurantrecipes.com/california-pizza-kitchen-bbq-chicken-pizza-restaurant-recipe



Chicago Deep Dish Pizza Recipe

Make our Chicago Deep Dish Pizza Recipe at home tonight for your family. Our Secret Restaurant Recipe tastes just like it came from one of the traditional Chicago Pizza Joints.

secretcopycatrestaurantrecipes.com/chicago-deep-dish-pizza-recipe



Chicago-Style Italian Sausage & Pepper Deep Dish Pizza Recipe

With our Recipe your Deep Dish Pizza will taste just like those you get from Giordano's, Pizzeria Uno's, Lou Malnati's, Gino's, Rosati's and many other famous Chicago Culinary Landmarks.

secretcopycatrestaurantrecipes.com/chicago-style-italian-sausage-and-pepper-deep-dish-pizza-recipe



Papa John's Garlic Dipping Sauce Recipe

Make our Papa John's Garlic Sauce Recipe at home tonight for your family. With our Secret Restaurant Recipe your Garlic Sauce will taste just like Papa John's.

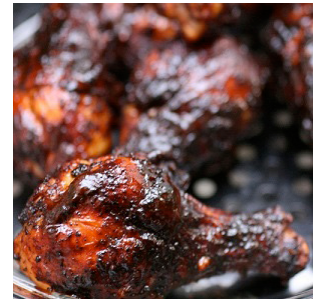
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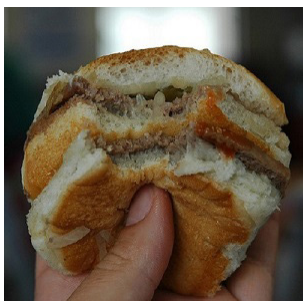
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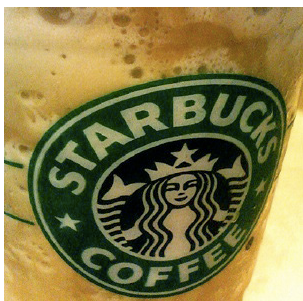
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[Outback Steakhouse Blooming Onion](https://secretcopycatrestaurantrecipes.com/outback-steakhouses-blooming-onion-recipe) - secretcopycatrestaurantrecipes.com/outback-steakhouses-blooming-onion-recipe

[Applebee's Wonton Tacos](https://secretcopycatrestaurantrecipes.com/applebees-wonton-tacos-recipe) - secretcopycatrestaurantrecipes.com/applebees-wonton-tacos-recipe

[Homemade Oreo Cookies](https://secretcopycatrestaurantrecipes.com/homemade-oreo-cookies-recipe) - secretcopycatrestaurantrecipes.com/homemade-oreo-cookies-recipe

[Krispy Kreme Glazed Doughnuts](https://secretcopycatrestaurantrecipes.com/krispy-kreme-glazed-doughnuts-recipe) - secretcopycatrestaurantrecipes.com/krispy-kreme-glazed-doughnuts-recipe

[Taco Bell Chalupa](https://secretcopycatrestaurantrecipes.com/taco-bell-chalupa-recipe) - secretcopycatrestaurantrecipes.com/taco-bell-chalupa-recipe

[McDonald's Big Mac and Special Sauce](https://secretcopycatrestaurantrecipes.com/mcdonalds-big-mac-special-sauce-copycat-recipes) - secretcopycatrestaurantrecipes.com/mcdonalds-big-mac-special-sauce-copycat-recipes

[Papa John's Garlic Butter Sauce](https://secretcopycatrestaurantrecipes.com/papa-johns-garlic-sauce-recipe) - secretcopycatrestaurantrecipes.com/papa-johns-garlic-sauce-recipe

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Kitchen Measurement Conversion Charts



LIQUID

1 tsp = 5 ml
1 tbsp = 15 ml

1 ml = 0.035 fl oz
1 litres = 1.76 Pints
1 Pints = 568 ml

1 litres = 1000 ml



cup

**FLUID
OUNCE
fl. oz**



tbsp



tsp

**MILLI
LITER
ml**

cup	FLUID OUNCE fl. oz	tbsp	tsp	MILLI LITER ml
1	8	16	48	240
3/4	6	12	36	180
2/3	5	11	32	160
1/2	4	8	24	120
1/3	3	5	16	80
1/4	2	4	12	60
1/8	1	2	6	30
1/16	0.5	1	3	15



MASS

1 oz = 28.35 g

1 kg = 35 oz
1 kg = 2.2 lb
1 g = 0.035 oz

1 kg = 1000 g

**OUNCE
oz**

**POUND
lb**



stick

**GRAM
g**

OUNCE oz	POUND lb	stick	GRAM g
1	1/8	1/4	28
4	1/4	1	113
8	1/2	2	227
12	3/4	3	340
16	1	4	454
24	1 1/2	6	680
32	2	8	907
48	3	12	1361

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Kitchen Measurement Conversion Charts



TEMPERATURE

$^{\circ}\text{C} \times 1.8 + 32 = ^{\circ}\text{F}$
 $^{\circ}\text{F} - 32 \div 1.8 = ^{\circ}\text{C}$

DEGREES FARENHEIT °F	DEGREES CELSIUS °C	
250	120	VERY SLOW
275	140	
300	150	SLOW
325	170	
350	180	MODERATE
375	190	
400	200	MOD. HOT
425	220	
450	230	HOT
475	240	VERY HOT



LENGTH

1 foot (ft)	=	12 inches (in)
3 feet (ft)	=	1 yard (yd)
1 yard (yd)	=	36 inches (in)

1 foot (ft)	=	305 millimetres (mm)
1 yard (yd)	=	914 centimetres (cm)

1 metre (m)	=	100 centimetres (cm)
1 centimetres	=	10 millimetres (mm)

INCH in	MILLI METRE mm
1	25
3/4	19
2/3	17
1/2	13
1/3	8
1/4	6
1/8	3

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Enhanced Cookbook - Italian and Italian American 1

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