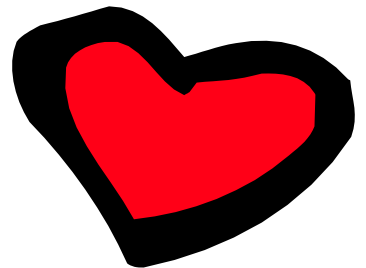
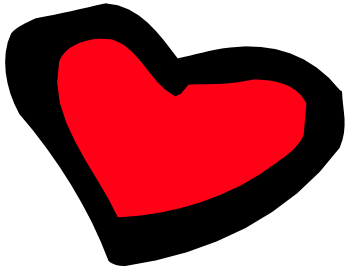


# ITALIAN DISHES



# Rigatoni a la Vodka

From the Kitchen of Kathy Cavinder

Serves 8 to 10

2 lbs rigatoni (cooked according  
to package directions)

2 oz Vodka

1/4 lb butter

1/4 tsp basil

1/4 tsp salt

1 tsp garlic powder

1/4 tsp oregano

1/4 cup grated Parmesan

2 cups heavy cream

24 oz spaghetti sauce

optional: Italian sausage

optional: breadsticks

In a large skillet, place butter and seasonings. As butter starts to melt, pour in the Vodka. Be careful not to burn yourself as the Vodka should flambe. Add the spaghetti sauce; simmer for 5 minutes. Add the heavy cream and Parmesan cheese; mix well. Serve with Italian sausage and breadsticks.

Note: I don't always use the Vodka, and it's still good!

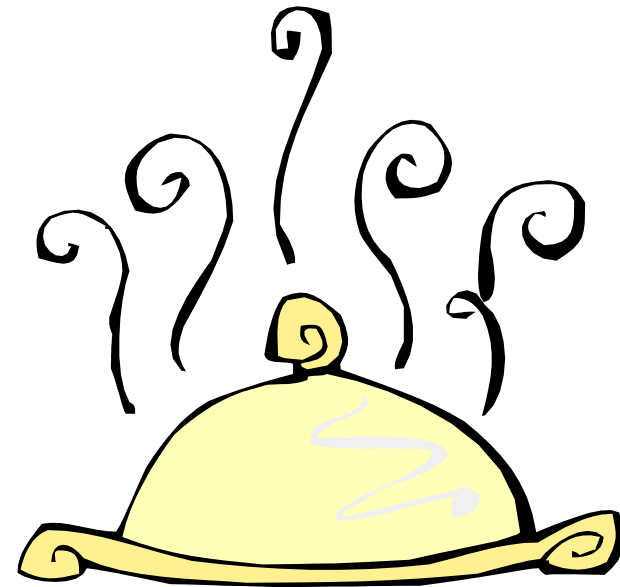


# Creamy Crab Fettuccini

From the Kitchen of Jean Hiza

Serves 6

- 1/2 cup butter
- 1 Tbsp chives
- 1 Tbsp parsley
- 1/2 tsp basil
- 1/8 tsp garlic powder
- 1/8 tsp pepper
- 1 (16 oz) package cream cheese, softened
- 3/4 cup water (approximately)
- 10 oz imitation crab, cut into small pieces
- 1 lb fettuccini



In a saucepan, combine the butter, herbs, and cream cheese until melted. Gradually add water until it is thick and creamy. Add the crab meat. Stir until hot but not boiling. Cook the fettuccini; drain. Serve the crab sauce separate from the fettuccini.

Note: For an added kick, serve with Chaluva sauce.

# Chicken Lasagna

From the Kitchen of Sandy Rosenbaum

Serves 8

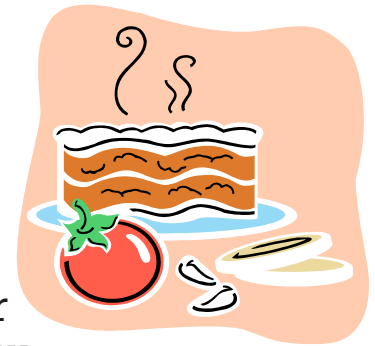
2 Tbsp olive oil  
1-1/2 cups lean bacon (no rind), chopped  
1 lb leeks, sliced  
2 Tbsp tomato paste  
12 sheets lasagna noodles

## For the Cheese Sauce:

1/2 cups all purpose flour  
1 cup grated, aged cheddar cheese (Tillamook is best)  
1/4 teaspoon dry English mustard (optional)

2 lbs ground chicken or turkey  
2 cloves garlic, crushed  
1-1/4 cups carrots, diced  
2 cups chicken stock

4 Tbsp butter  
2-1/2 cups milk



Heat oil in a large flame-proof casserole dish; brown the ground chicken and bacon. Add garlic, leeks, and carrots. Cook for 5 minutes until softened. Add tomato paste, chicken stock, and seasoning. Bring to a boil; cover and simmer for 30 minutes.

For the cheese sauce, melt the butter in a saucepan. Add flour and gradually blend in milk, stirring until smooth. Bring to a boil, constantly stirring until thickened; simmer for several minutes. Add the cheese and mustard.

Layer the chicken mixture, lasagna, and 1/2 the cheese sauce in a 10-cup oven-proof dish, starting and finishing with a layer of chicken. Pour the remaining sauce over top to cover. Bake at 350° for 50 to 55 minutes, or until bubbling and lightly brown on top.