

Penne Rigate Pepperoni Salad

Make this salad when fresh basil and cherry tomatoes are available. It's great, hot or cold.

½ Package Penne Rigate or Rotini	Cook Pasta according to pkg. directions. Heat Olive Oil and add pressed Garlic, Onion, and Green Pepper. Sauté 5 Min. Add Tomatoes, Pepperoni, and Basil. Cook 2 Min. Drain Pasta. Add it to vegetable / meat mixture. Whisk together Olive Oil, Wine-vinegar and Mustard. Add to Pasta and toss with salt and pepper to taste. Serve!
2 Lg. Cloves Garlic	
1 Small Onion (1/4 cup, chopped)	
1 Green Pepper (chopped)	
¼ C. Fresh Basil	
1 Pt. Cherry Tomatoes	
1½ Cups Sliced Pepperoni	
¼ C. Olive Oil	
¼ C. Wine Vinegar	
2 tsp. Sweet Hot Mustard	

Kale

Kale is a leafy green vegetable used to garnish buffets. The sad thing is that it has more vitamins than the foods in the bowls; and it's delicious! It's easy to grow and is frost resistant so it continues to produce in the garden after other plants have succumbed.

2 Kale plants	Wash and coarsely chop the Kale, discarding tough stems. Heat Olive Oil in skillet and add pressed Garlic. Add Kale and stir fry for 5-10 Min. Add Wine-vinegar and cook until liquid is nearly absorbed. Salt and Pepper to taste.
Olive Oil	
Garlic	
¼ Cup Wine-vinegar	
Salt and Pepper	

Roast Chicken

Do you have an hour? Then you can make this delicious roasted chicken. Add potatoes, carrots, and a side salad and you have a meal!

1 Whole Chicken, thawed	In a roasting pan pour Wine-vinegar inside the breast skin of the chicken. Put in 350 degree oven and roast for 1 hour. (Cut up chicken can be cooked this way too.) Salt and pepper to taste.
¼ to ½ Cup Wine-vinegar	
(We recommend Rosemary or Sage / Dill Wine-vinegar for this recipe)	

Red Pepper Sauce

We found this recipe as a sauce for cheese rolls. It's wonderful on pasta, for dipping, on pizza, or anytime you'd use a red sauce.

2 Sweet Red Bell Peppers	Wash and seed peppers. Cut into segments and cut ends to flatten. Lay, skin side up, on oiled pan or aluminum foil covered pan. Place under broiler, about 2 inches from heat. Broil until charred black. While peppers are roasting, heat Olive Oil in a skillet, add chopped onion and sauté until translucent. Dip tomatoes into boiling water and remove skins. Quarter and add to onions in pan. When peppers are black, remove from oven, place in a covered dish for 5 min. Peel the peppers, discarding charred skin. Cut peppers into pieces and add to pan along with the Wine-vinegar. Heat through. Carefully puree in a blender. Return to pan to heat or use immediately. Delectable!
½ Cup Onion	
3 Tbsp. Olive Oil	
6 Med. Tomatoes	
¼ C. Wine-vinegar	
Salt and pepper	

Panzanella

An Italian salad recipe is a general guideline, or as I like to think, a jumping off point and can easily be adapted to ingredients on hand or to personal taste. Try different kinds of beans, onions, and olives; red and yellow tomato varieties; or jazz up with aromatic cheeses. Of course this is a good recipe to try different flavors of Wine-vinegar, too.

4 Slices Italian Bread	Trim crusts from bread. Cut bread into 1-inch cubes. Arrange in single layer on a baking sheet. Let bread dry for several hours. Preheat oven to 350 degrees. Coat bread lightly with Olive Oil. Bake for 15 Min. or until toasted.
2 Tbsp. Olive Oil	
1 Cup torn fresh Basil	
½ Cup thinly sliced Onion	
½ Cup pitted Kalamata Olives	
2 pounds ripe tomatoes	
1 (16oz.) can Cannellini Beans or other white beans, drained	
3 Tbsp. Wine-vinegar	Combine Basil, Onion, Olives, Beans and Tomatoes. Combine Wine-vinegar and remaining ingredients in a small bowl; stir with a whisk. Pour over vegetables. Toss to coat. Add toasted bread, toss well. Serve!
1 Tbsp. water	
1 Tbsp. Olive Oil	
1 tsp. minced Garlic	
Salt and Pepper	