



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

SAUCES.GRAVIES | Mom's Tagliarini* Gravy

2 lbs ground beef
1 lb ground pork sausage
2 lg cans tomato paste
1 lg can Italian-style tomatoes
1 lb or less mushrooms, sliced thin
1 lg or 2 med onions, diced
Rosemary to taste
3 T parsley
3 or 4 pinches oregano
2 or 3 pinches sweet basil
Salt & pepper to taste

Small amount of oil in Dutch oven - get very hot
Brown meat
Add and brown onions and mushrooms
Add all other ingredients
Fill Dutch oven to top with water
Simmer forever
Stir a lot

* ta·glia·ri·ni Pronunciation: (ta·glia·ri·ni It. talyə'rēnē)
n. Tagliarini refers to a type of pasta that is cut into long, flat, slender pieces, narrower than tagliatelle, and is typically made from egg dough. The name comes from the Italian word "tagliare," which means "to cut."