

FETTUCINE CARBONARA



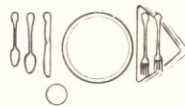
1/4 lb. cooked, crisp bacon, diced
2 cloves garlic, crushed
1 tsp. olive oil
1 lb. fettuccine
3 eggs
1/2 cup grated Romano cheese
Freshly ground pepper to taste
Grated Parmesan cheese

Set up pasta machine with fettuccine die. Select Recipe #1, 2 or 3 (from Instruction Book) for preparing pasta. Proceed as recipe states.
In a small frying pan, simmer prosciutto, garlic and oil. Add bacon. Set aside.

Cook fettuccine according to directions in Instruction Book. While fettuccine is cooking, beat eggs in a large bowl with 1/4 cup of the Romano cheese. Turn drained fettuccine into bowl with eggs and cheese and toss together quickly.
Remove garlic cloves from bacon mixture and toss mixture into eggs and fettuccine.

Serve piping hot, topped with pepper, remaining Romano cheese and Parmesan cheese. Makes 4 to 6 servings.

LASAGNA NEAPOLITAN



2 tbsp. salad oil
1 large onion, minced
1 lb. lean ground beef
2 cloves garlic, minced
1 1/2 tsp. salt
1/4 tsp. pepper
1/2 tsp. oregano
1/2 tsp. crushed sweet basil
3 tbsp. snipped parsley
1 cup water
1/2 cup grated Parmesan cheese
1 can (1 lb. 12 oz.) whole tomatoes in sauce
1 can tomato paste
(6 oz.)
1 lb. mozzarella cheese, shredded
1 lb. ricotta or cottage cheese
1 lb. lasagna noodles

Heat oil in a large saucepan. Add onions, beef and garlic and cook, stirring with a fork, until meat is broken up and has lost its red color. Add salt, pepper, oregano, basil, parsley, tomatoes, tomato paste, water and 2 tbsp. of the Parmesan cheese. Simmer covered for 30 minutes, stirring occasionally.
Set up pasta machine with lasagna die. Select Recipe #1, 2, 3 or 4 (from Instruction Book) for preparing pasta. Proceed as recipe states.
Lasagna noodles can be used FRSSH from machine or can be cooked according to directions in Instruction Book.

Preheat oven to 350°. In a 10" x 13" x 3" baking dish, arrange 1 cup of the meat sauce, then a single layer of lasagna noodles, a layer of mozzarella, a layer of ricotta or cottage cheese and 2 tbsp. of Parmesan cheese. Repeat process, ending with remaining sauce and lasagna. Bake lasagna 45 to 55 minutes, or until very hot and bubbling. Serves 6 to 8.

FAMILY FAVORITE MACARONI

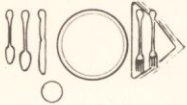


1/3 cup butter/margarine
1/2 lb. fresh mushrooms, sliced
1 cup chopped onion
1/4 cup flour
1 can (16 oz.) tomatoes
1 cup milk
1/4 teaspoon rosemary
1 teaspoon salt
1/2 lb. macaroni
1/2 lb. American cheese
grated
1 can (6 1/2 oz.) tuna in water, drained
1/4 cup grated Parmesan cheese
1/2 cup bread crumbs

Melt butter or margarine in a saucepan over medium heat. Add mushrooms and onions and cook until limp, but not browned. Stir in flour and cook 1 minute. Remove from heat. Stir in tomatoes, mashing them against the side of the saucepan with the back of a wooden spoon. Cook over medium heat, stirring constantly, until mixture thickens slightly. Remove from heat and stir in milk, rosemary and salt. Return to heat and cook, stirring constantly, until mixture comes to a boil and thickens. Meanwhile, cook macaroni and drain thoroughly.

Preheat oven to 400°. Combine onion-tomato mixture with macaroni, American cheese and tuna. Pour mixture into a buttered shallow 2-quart casserole. Bake casserole about 25 minutes, or until hot and bubbly. Makes 6 servings.

NOODLES ROMANOFF



1/2 lb. noodles
1 pint dairy sour cream
8 oz. cream-style cottage cheese
1 small onion, freshly chopped
1 clove garlic, freshly minced
1/2 tsp. salt
Freshly ground pepper to taste
1/2 cup grated Parmesan cheese

Cook noodles and drain thoroughly.

Preheat oven to 350°. Combine noodles with sour cream, cottage cheese, onion, garlic, salt and pepper. Toss well. Turn into a buttered 1 1/2-quart casserole 30 to 40 minutes. Makes about 4 servings.