

Tuesday  
February

10

February						
M	2	9	16	23		
T	3	10	17	24		
W	4	11	18	25		
T	5	12	19	26		
F	6	13	20	27		
S	7	14	21	28		
S	1	8	15	22		

8 A.M.

Romeo Raido Sauce ✓

9 lot Shrimp or fish

10

11 Mayo

12 Horseradish

1 P.M. Ketchup

2 red pepper

3 paprika

4 onions

5 garlic

6

**FARFALLE ai PORRI e SALSICCE** (photo on cover)  
(Farfalle with sausage and leek sauce)

Serves 6

2 large leeks  
1 lb. farfalle  
2 tbs. olive oil  
2 sweet Italian sausages  
(taken out of casings)  
1 tsp. minced shallot  
1 tbs. unsalted butter  
1 cup blanched young peas  
1 cup chicken stock  
Salt and freshly ground pepper to taste  
1/2 cup freshly grated Parmigiano-Reggiano

Bring a large pot of salted water to a boil.

Meanwhile, trim the leeks, discarding the top 1/3 of the rough green portion, and slice in 1/2-inch rounds. Rinse in several changes of cold water to remove all soil and grit; drain well.

Add farfalle to boiling water, stirring occasionally.

In a large skillet, heat the olive oil, add the leeks and sausages, and sauté over moderately high heat, stirring about 5 minutes. Add the shallot and cook

while stirring for 1 minute. Add butter, peas and stock; simmer gently 5 minutes. Season to taste.

When farfalle are *al dente*, drain well; add the sauce, and toss well to coat the pasta. Add cheese, toss well, serve with additional cheese on the side.

Wine recommendation: Barbera d'Alba, 1994, Clerico. \$10.

**TROPICAL SHRIMP SALAD**

Makes 6 servings at \$2.51 each.

**Prep:** 35 minutes.

1 pound cooked, shelled, medium-size shrimp  
1/2 cup fresh lime juice  
1/2 teaspoon salt  
2 cucumbers, peeled, quartered lengthwise, seeded, sliced  
4 green onions, sliced  
1 sweet red pepper, cored, seeded, cut in thin strips  
1 cup chopped unsalted roasted cashews  
1/2 cup unsweetened reduced-fat coconut milk  
1 teaspoon liquid red-pepper seasoning  
1/4 cup chutney  
1/4 cup chopped fresh cilantro  
8 ounces angel hair pasta

1. Stir together the shrimp, lime juice and salt in a medium-size bowl. Refrigerate for 30 minutes.

2. Place cucumber slices in sieve; let drain for 15 minutes.

3. Combine onion, red pepper, nuts and cucumbers in medium-size bowl.

4. Mix coconut milk, red-pepper seasoning and chutney in small bowl. Pour over cucumber mixture. Add shrimp with marinade, and cilantro. Refrigerate.

