

## Chef's Chili

**Type of Dish** Beef, Chili, Pork, Soup

**Cooking Method** Stove Top

**Total Time** 60 mins. or more

### Servings

6 SERVINGS

### Prep Time

20 MINUTES

### Cook Time

70 MINUTES

### Passive Time

1 1/2 HOURS

## Ingredients

- 4 Slices Bacon diced
- 1 Cup Sweet Onion small, diced
- 1/4 Cup Green Pepper minced
- 1 Tbsp. Garlic minced
- 1/2 Cup Red Wine
- 2 lbs. Ground Sirloin lean
- 1 lb. Ground Pork
- 2 (14.5 oz.) cans Dei Fratelli Diced Tomatoes
- 1 (14.5 oz.) can Dei Fratelli Tomato Sauce
- 1 tsp. Sea Salt
- 2 tsps. Sugar
- 4 Tbsps. Chili Powder
- 1 Tbsp. Wheat Flour
- 4 Cups Kidney Beans rinse and drain
- 1 Bay Leaf

## Instructions

1. Cook bacon in large stock pot over medium heat for 3-5 minutes, stirring often.  
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2. Add the onion and cook for 3-5 minutes.  
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3. Add green pepper and garlic and cook for 1 minute.  
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4. Scrape the bottom of the pan and pour in wine to release crispy bits from pan. Allow to evaporate about 2 minutes.  
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5. Add meat and cook thoroughly, stirring throughout, about 8 minutes.  
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6. Once meat is cooked, add all tomato product and stir.  
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7. In a small mixing bowl combine salt, sugar, chili powder and flour. Mix until fully blended. Add dry seasoning mix to the pot and stir in well.

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8. Add the beans and the bay leaf. Stir in gently taking care not to smash the beans.

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9. Bring to a boil. Turn down to a simmer. Cover with a lid and cook for about 70 minutes.

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10. Taste before serving, adding more salt if desired. Remove bay leaf before serving.

## Recipe Notes

Garnish with sour cream, cheese, diced onion or hot peppers. If a spicier chili is desired, stir in several dollops of hot sauce before covering on the simmer.

## Spanish Potatoes in Tomato Sauce

L. Hoffman

4 lg. Russet potatoes - 2 lbs    2 lg. ONIONS  
 2 eggs    30 Oz. crushed tomatoes  
 2/3 c. milk    2-3 dried chiles - <sup>1 each ancho</sup> guajillo, pulled  
 2 T flour    1 T. ea. oregano, parsley  
 8 oz. Monterey Jack cheese <sup>opt.</sup> 8 oz. chorizo, crumbled, brown

Scrub potatoes well. Wrap in towel and microwave 2-3 minutes until almost tender. Slice 3/8" thick when cool. Sprinkle with 3-4 tablespoons flour. Combine remaining flour, milk, and egg. Dip potato slices into batter and fry til golden.

To prepare tomato sauce:

Remove stem + seeds of chiles. Toast in hot skillet + 30-60 seconds til softened. Cover with warm water to soften - about 15 minutes.

Roast 1st onion cut into 3/8" slices in hot skillet until golden. Reserve for sauce. Saute 2nd onion sliced in half then into thin vertical slices til golden. Reserve for layering over potatoes.

Puree tomatoes, chiles and soaking liquid, herbs, and roasted onion slices. Simmer 10 minutes.

In 10x10" pan, put thin layer tomato sauce, layer potatoes, onions, chorizo, sauce. Top with cheese. Bake 350° 40-60 minutes until bubbly and cheese browns.

## REUBEN PIE

*This is an easy luncheon or Sunday supper*

1 egg, beaten  
1/3 cup evaporated milk  
3/4 cup rye bread crumbs  
1/4 cup chopped onion  
1/4 tsp. salt  
dash pepper  
1/2 tsp. prepared mustard  
1 8-oz. can sauerkraut, drained  
and snipped  
12 oz. corned beef, chopped  
6 oz. Swiss cheese, grated  
pastry for 1 10-inch pie crust

In mixing bowl combine first 7 ingredients. Then add sauerkraut and corned beef. Mix well. Place 1/2 of meat mixture in pie shell and sprinkle with 1/2 the cheese. Cover with remaining meat mixture; top with remaining cheese. Bake at 400 degrees for 25 to 30 minutes. Serves 6 to 8.

*Shirley Benfield (Mrs. R.H.)*



Be hamburgers lightly, with little pressure.  
They will be juicier.

# Mozzarella chicken with butter bean mash

## Ingredients

- 4 chicken breasts, boned and skinned *+ cut into bite size pieces*  
 calorie controlled cooking oil spray *or olive oil*  
 1 medium onion, thinly sliced  
 2 garlic cloves, crushed  
 28oz *can crushed* 400g tin chopped tomatoes *- De' Fratelli*  
 3 tbsp tomato purée  
 2t *1 1/2* tsp dried oregano  
 85g/3oz pitted green or black olives  
 2 x 125g packs reduced fat mozzarella, sliced *and drained on kitchen paper*  
*3 slices*



Preparation time **less than 30 mins**  
 Cooking time **30 mins to 1 hour**

Serves **Serves 4**

## For the butter bean mash

- calorie controlled cooking oil spray *- or olive oil*  
 1 medium onion, finely chopped  
 1 garlic clove, crushed  
 2 x *400g* tin butter beans, drained  
 good squeeze lemon juice  
 sea salt and freshly ground black pepper

## Method

- Season the chicken breasts with salt and pepper. Spray a large, deep non-stick flameproof frying pan or sauté pan with oil and place over a high heat. Cook the chicken on each side for 3 minutes or until lightly browned. Transfer to a plate.
- Reduce the heat to low, spray a little more cooking oil into the pan and cook the onion for 4-5 minutes, stirring until softened and lightly browned. Add the garlic and cook for a few seconds.
- Pour in the tomatoes. Stir in the tomato purée, oregano, olives and ~~300ml/10fl oz cold water~~. Bring to the boil and cook for 5 minutes, stirring regularly. Reduce the heat to a gentle simmer and add the chicken. Cook for 10 minutes, stirring occasionally, until the chicken is tender and cooked through. Season to taste.

- Preheat the grill to its hottest setting. Top the chicken and sauce with the sliced mozzarella. Sprinkle with ground black pepper. Place under the hot grill and cook for 2-3 minutes or until the cheese melts.
- For the butter bean mash, spray a small non-stick saucepan with cooking oil and place over a medium heat. Add the onion and cook for 3 minutes. Add the garlic and cook for 1 further minute.
- Put the beans in a food processor with 100ml/3 1/2 fl oz water, a good pinch of salt and pepper. Add the cooked onion and garlic and blend to a thick purée. Spoon back in to the saucepan and heat, stirring constantly until hot. Add a good squeeze of lemon and season to taste.
- Divide the butterbean mash between 4 plates and add the chicken and sauce. Serve with freshly cooked vegetables or salad.

*Submitted by Shula Cook*

## Baked Penne with Dei Fratelli Tomato & Basil Sauce

1 lb. ground chuck

½ tsp. salt

½ tsp. pepper

3 – 24 oz. jars of Dei Fratelli Tomato & Basil Sauce

Brown and drain ground meat. Stir in sauce.

1 lb. box Penne pasta –cooked for 10 minutes

8 oz. package of mozzarella/parmesan cheese

Layer sauce, pasta and cheese. Cover and bake at 350 until heated through.

Peggy

# German Sweet Kraut

Ohio Magazine, November 2014

Submitted by Carl Ruetz

Makes: 1 ½ quarts

Notes: **From Schmidt's Restaurant and Sausage Haus,  
German Village, Columbus, OH**

2 cans/jars Sauerkraut – 40 oz total  
(can also use equivalent amount of shredded raw cabbage)

½ cup Vegetable oil

½ cup Cider vinegar

1 1/3 cups Sugar

1 ½ cups Celery, small dice

1 cup Onion, small dice

½ cup Green pepper, small dice

1. Drain **sauerkraut** completely.
2. Combine **vegetable oil, vinegar, and sugar** in mixing bowl and mix, at medium speed, until well blended. (can also use wire whisk by hand)
3. Add **diced vegetables** to oil mixture and whip on low setting for 1 minute and then medium setting for 10 minutes. If whisking by hand, whip until liquid portion gets a green tint.
4. Place well drained sauerkraut in serving bowl. Pour vegetable and oil mixture over kraut and mix well by hand, breaking kraut up really well.

Refrigerate and serve cold.

Sue Perkins

## Sauerkraut Salad

- 1 - 27oz. can sauerkraut  
or
- 2 - 14.5oz. cans
- 1 cup chopped celery
- 1 cup chopped onion
- 1 cup chopped green pepper
- 1 cup sugar
- 1/2 cup white vinegar
- 2 Tbsp. vegetable oil

Rinse and drain sauerkraut.  
Add celery, onion + pepper.

Boil sugar, vinegar and oil.

Pour over sauerkraut mixture while hot.

Chill 8 hours or overnight.

Keeps for 2-3 weeks.

Can add 2oz. chopped pimento or  
1 teaspoon caraway seeds if desired.



# Mom's Meat Loaf

Type of Dish Beef, Turkey

Cooking Method Oven

Total Time 60 mins. or more

Servings

8 SERVINGS

Prep Time

10 MINUTES

Cook Time

80 MINUTES

Passive Time

1 hour 30 MINUTES

## Ingredients

- 1 (15 oz.) can Dei Fratelli Tomato Sauce
- 2 Lbs Ground Beef or Ground Turkey
- 2 Eggs
- 1/4 Cup <sup>→ 1/3 cup</sup> Bread Crumbs
- 1/4 Cup White Onion small diced
- 2 tsp Dijon Mustard
- 1 tsp Garlic minced
- 1 tsp Salt
- 1/4 tsp Black Pepper ground

## Instructions

1. Preheat oven to 375 F.

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2. In a large bowl, combine 1 cup Dei Fratelli Tomato Sauce with remaining ingredients. Reserve remaining tomato sauce for later.

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3. Place mixture in a loaf pan and bake for 1 hour and 10 minutes, or until meat is fully cooked to 165 F.

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4. Remove from oven and spread remaining tomato sauce evenly over the top of the loaf. Place back in the oven and bake for an additional 10 minutes.

*Dei Fratelli.com  
21 April 2018*

Lauren Kuhn

## Reuben Casserole

- 1 can (14 oz) sauerkraut, drained
- $\frac{1}{4}$  cup chopped onion
- $\frac{1}{4}$  cup chopped parsley
- 1 t. caraway seed
- 2 cups shredded Swiss cheese
- $\frac{2}{3}$  cup Thousand Island dressing
- $\frac{1}{2}$  lb. thinly sliced cooked corned beef (or turkey)
- 3 slices rye bread, cut in  $\frac{1}{2}$  in. cubes
- $\frac{1}{4}$  cup butter, melted

Combine kraut, onion, parsley, 1 caraway seed in bowl. Mix well. Layer kraut mixture in bottom of 8 in. square baking dish. Top w/ 1 cup of the cheese,  $\frac{1}{3}$  cup dressing, 9 corned beef. Top w/ remaining cheese & dressing. Toss bread cubes in butter, sprinkle over all. Bake @  $375^{\circ}$  for 35 min.

## Baked Spaghetti & Meatballs

Author: Joy in Every Season

### Ingredients

- Meatballs (I used about 1½ doz homemade meatballs) \*\*Meatballs were fully cooked
- 24 oz jar marinara sauce (I used San Marzano Sauce)
- ½ yellow onion (diced)
- 3 cloves garlic (crushed)
- 1 tsp Italian seasoning
- 2 TBSP olive oil
- ¾ # spaghetti noodles
- 1-2 cups grated cheese (I used half colby-jack, half mozzarella)
- ½ cup grated parmesan

### Instructions

1. In large cast iron skillet, sauté onions in olive oil over med/low heat. Add in garlic and continue sautéing until onions are tender.
2. Add cooked meatballs.
3. Add marinara sauce and tsp Italian seasoning.
4. Heat over med/low heat for about 20-30 minutes.
5. In separate large pot, cook spaghetti noodles according to package directions (under cook by 2 minutes).
6. With large slotted spoon, scoop meatballs from sauce and set aside.
7. Scoop cooked spaghetti (with large slotted spoon) into marinara sauce. Add in about ½ cup pasta cooking water. Gently stir until pasta is fully coated with sauce.
8. Add cooked meatballs to top of spaghetti.
9. Top with grated cheese & parmesan cheese.
10. Bake at 350\* for approx 20-30 minutes or until hot and bubbly and cheese is melted.

Recipe by Joy In Every Season at <http://www.joyineveryseason.com/main-dishes/baked-spaghetti-meatballs/>