

Five Recipes for the Lecture.

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Beef Parmesan with Garlic Angel Hair Pasta

Ingredients

beef cube steak	1.5 pound
onion, sliced into thin rings	1
green bell pepper, sliced in rings	1
Italian seasoned bread crumbs	1 cup
grated Parmesan cheese	0.5 cup
olive oil	2 tablespoon
spaghetti sauce	1 jar
shredded mozzarella cheese	0.5 cup
angel hair pasta	12 ounce
minced garlic	2 teaspoon
butter	0.25 cup

Ricotta Pie

Ingredients

filling
dough
milk

Linguine Pescadoro

Ingredients

linguini pasta	16 ounce
sauce	

Zuppa Inglese

Ingredients

egg yolks	4
milk	2.5 cup
Savoardi biscuits	21
sugar	0.75 cup
Alcherme liquor	1 cup
lemon zest	
flour	0.5 cup
fresh whipping cream	

Cailles en Sarcophages

Ingredients

pastry	
filling	
package phyllo dough	0.5 package
egg whites, lightly beaten	3