



McCORMICK

*Favorite  
Italian*

RECIPES

# Lasagne

- 1/4 pound lasagne or wide egg noodles
- 1 quart boiling water
- 1 teaspoon salt
- 2 tablespoons butter or margarine
- 2 tablespoons McCormick Instant Minced Onion
- 1/8 teaspoon McCormick Instant Garlic Powder
- 1/2 pound ground beef
- 1 6-ounce can tomato paste (3/4 cup)
- 1 No. 2 can tomatoes (2 1/2 cups)
- 1 teaspoon McCormick Season-All
- 1/8 teaspoon McCormick Black Pepper
- 1/4 teaspoon McCormick Basil Leaves, crumbled
- 1/4 teaspoon McCormick whole Oregano, crumbled
- 1/2 pound ricotta or cottage cheese
- 1/2 pound Swiss cheese slices
- 1/2 cup grated Parmesan cheese

Cook lasagne in boiling salted water until tender (15 to 20 minutes). Stir occasionally while cooking. Drain. Melt butter or margarine in large skillet. Add onion, garlic powder and ground beef. Cook slowly, stirring frequently, until red color disappears from meat. Blend in tomato paste, tomatoes, Season-All, pepper, basil and oregano. Continue cooking, stirring occasionally, for 30 minutes. Grease a 1 1/2 quart baking dish. In it make layers of meat sauce, lasagne and ricotta, Swiss and Parmesan cheese, using about 1/3 of each for each layer. Repeat layers twice. Bake in a 350° F. oven for 35 to 40 minutes. Serves 6.



# Easy Pizza

- 1 recipe yeast roll dough
- 2 tablespoons oil
- Grated Parmesan cheese
- 1 pkg. McCormick Spaghetti Sauce Mix
- 1 tablespoon McCormick whole Oregano
- 1 8-ounce can tomato sauce
- 1 6-ounce can tomato paste
- 1/2 cup water
- 1/2 pound sliced mozzarella cheese
- Pepperoni, mushrooms or anchovies

Prepare dough; divide in half. Roll each half 1/8 inch thick to fit a 14 inch pizza pan. Place dough in pans and brush each with 1 tablespoon oil. Sprinkle with Parmesan cheese, reserving about one-half to use later. Mix together spaghetti sauce mix, oregano, tomato sauce, tomato paste and water; spread over dough. Sprinkle again with remaining Parmesan cheese. Arrange slices of mozzarella cheese on pizza and top with pepperoni, mushrooms or anchovies. Bake in a 425° F. oven about 15 minutes. Makes 2 large pizzas.



# Osso Bucco

(BRAISED VEAL SHANKS)

- 6 tablespoons butter or margarine
- 4 shanks of veal, cut into 3-inch pieces
- 3-4 tablespoons flour
- 1 teaspoon McCormick Season-All
- 1/2 teaspoon McCormick Coarse Grind Black Pepper
- 1 teaspoon McCormick Italian Seasoning
- 1/4 teaspoon McCormick Instant Garlic Powder
- 1 tablespoon McCormick Parsley Flakes
- 1 tablespoon McCormick Celery Flakes
- 2 small carrots, diced
- Grated rind of 1/2 lemon
- 3 tablespoons tomato paste or
- 1 cup canned tomatoes
- 1 cup water or meat stock

Melt butter in a deep skillet. Roll veal shanks in flour. Sprinkle with Season-All and coarse grind black pepper; brown slowly on both sides. Add remaining ingredients. Cover. Bring to a boil; reduce heat and simmer for about 1 1/2 hours, or until the meat is very tender but not falling from the bone. (Turn the shanks once while cooking and add small amount of water, if necessary.) Remove cover, and if the sauce is not thick, cook uncovered to reduce the liquid. Serve on hot boiled rice with extra sauce and grated Parmesan cheese on the side.



# Chicken Italienne

- 1 3-pound frying chicken, cut into pieces
- 1/4 cup butter or margarine
- 1 teaspoon McCormick Italian Seasoning
- 2 teaspoons McCormick Season-All
- 1/8 teaspoon McCormick Instant Garlic Powder
- 1/2 teaspoon salt
- 1/4 teaspoon McCormick Black Pepper
- 1 cup milk
- 1 cup canned tomatoes
- (1 cup tomato juice may be used)

Brown chicken in butter. Add remaining ingredients and simmer, uncovered, for 30 minutes. Stir occasionally. Serves 4.



# Veal Parmesan

## Tomato Sauce:

- 1 can tomato paste • 1½ cans water
- ½ teaspoon McCormick Italian Seasoning
- ¼ teaspoon McCormick whole Oregano
- ⅛ teaspoon McCormick Instant Garlic Powder
- 1 teaspoon McCormick Season-All
- ⅛ teaspoon McCormick MSG
- 1 tablespoon brown sugar
- 1 teaspoon Worcestershire sauce
- 1 tablespoon butter

Mix together all ingredients. Cook until thickened, stirring constantly.

- 3 veal cutlets, cut in half
- 2 eggs, beaten • 1 teaspoon salt
- ¼ teaspoon McCormick Black Pepper
- 1 cup fine bread crumbs
- ½ cup olive oil
- ¼ cup grated Parmesan cheese
- ½ pound mozzarella cheese, sliced

Dip cutlets into eggs which have been mixed with salt and pepper, then dip into bread crumbs. Brown in oil on both sides. Place cutlets in a 8" x 13" x 1¾" baking dish. Pour tomato sauce over cutlets and sprinkle with Parmesan cheese. Cover and bake in a 350° F. oven 30 minutes or until tender. Remove cover and place slices of mozzarella cheese over cutlets. Continue baking until cheese melts and is lightly browned. Serves 6.



# Meat Ball-Noodle Casserole

- 1 pound ground beef • 1 egg
- ½ cup dry bread crumbs
- ¼ teaspoon each of McCormick Onion Salt, Garlic Salt, Nutmeg and Black Pepper
- 1 teaspoon McCormick Season-All
- ½ teaspoon McCormick Allspice
- ¼ cup shortening
- 1 envelope McCormick Spaghetti Sauce Mix
- 1 8-ounce box noodles, cooked and drained

Mix together all ingredients except shortening, Spaghetti Sauce Mix and noodles. Form into meat balls; brown in hot fat. Prepare spaghetti sauce following directions on envelope. Add meat balls to sauce before simmering. Put cooked noodles in a buttered casserole. Pour spaghetti sauce-meat ball mixture over noodles. Bake in a 375° F. oven 15 to 20 minutes. Serves 4.

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## RECIPES



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