

ATLANTIC CITY



ANGELO'S MARINARA SAUCE

MAKES ABOUT 3 CUPS

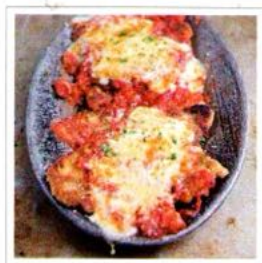
This tomato sauce, based on one served at Angelo's Fairmount Tavern, tastes just as good when tossed with spaghetti as it does when cooked in dishes like the veal parmesan and baked manicotti (also Angelo's recipes) shown on this page. We recommend using a good brand of canned tomatoes, such as Muir Glen; their balance of tartness and fruity sweetness will yield a brighter-tasting sauce. The sauce will keep in the refrigerator for up to 8 days.

- 1 28-oz. can whole peeled tomatoes
- 3 tbsp. extra-virgin olive oil
- 1 clove garlic, finely chopped
- 1 bay leaf
- 1/2 small onion, finely chopped
- 1/2 tsp. dried oregano
- 1/4 tsp. dried thyme
- 1 tbsp. finely chopped curly or flat-leaf parsley
- Kosher salt and freshly ground black pepper, to taste

1 Put tomatoes and their liquid into the bowl of a food processor and pulse until coarsely chopped. Set aside.

2 Heat oil in a 4-qt. saucepan over medium heat. Add the garlic, bay leaf, and onions and cook, stirring occasionally, until the onions are translucent, about 10 minutes.

3 Add the chopped tomatoes along with the oregano and thyme. Cook, stirring occasionally, until the sauce thickens slightly and its flavors come together, about 20 minutes. Stir in parsley and season with salt and pepper.



VEAL PARMESAN

SERVES 4

This rich and cheesy Italian-American favorite goes well with garlicky sautéed broccoli rabe or spinach.

- 8 2-oz. veal cutlets, preferably cut from the top round, pounded to 1/8" thickness (see technique, bottom right)
- Kosher salt and freshly ground black pepper, to taste
- 1/2 cup flour
- 4 eggs, beaten
- 1 1/2 cups dried bread crumbs
- 8 tbsp. extra-virgin olive oil
- 3 cups Angelo's marinara sauce (see recipe at left)
- 8 slices provolone cheese (about 6 oz.)
- 3/4 cup grated parmesan
- 2 tbsp. chopped curly or flat-leaf parsley

1 Heat oven to broil and place a rack 10" from the heating element. Season veal cutlets lightly with salt and pepper.

2 Place flour, eggs, and bread crumbs in separate shallow dishes. Working with one piece of veal at a time, dredge veal in flour, eggs, and bread crumbs and transfer to a parchment paper-lined baking sheet.

3 Heat 2 tbsp. oil in a 12" skillet over medium-high heat. Add 2 pieces breaded veal and cook, turning once with tongs, until golden brown, about 3 minutes. Transfer veal to an aluminum foil-lined baking sheet. Wipe out skillet and repeat with the remaining oil and veal.

4 Top each piece of veal with 1/3 cup of the marinara sauce and 1 slice pro-

volone cheese and sprinkle with 1 1/2 tbsp. parmesan. Broil until cheese is golden and bubbly, about 5 minutes. Using a spatula, divide the veal parmesan between 4 plates and sprinkle with the parsley.



BAKED MANICOTTI

SERVES 6

A little nutmeg added to the ricotta filling for this classic baked pasta imparts a subtle note of spice that complements the rich flavors of the dish.

- 4 tbsp. unsalted butter
- 3 cups Angelo's marinara sauce (see recipe at left)
- 1 8-oz. box dried manicotti shells (about 14)
- 8 cloves garlic, finely chopped
- 4 cups whole-milk ricotta
- 1 cup grated parmesan
- 7 tbsp. chopped curly or flat-leaf parsley
- 1 1/2 tsp. kosher salt
- 1/2 tsp. freshly ground black pepper
- 1 tsp. freshly ground nutmeg
- 2 eggs, beaten

1 Grease a 9" x 13" baking pan with 1 tbsp. butter and spread 1/2 cup of the marinara sauce across the bottom of the pan. Set aside. Bring a 6-qt. pot of salted water to a boil over high heat. Add the manicotti and cook until just tender, about 8 minutes. Drain manicotti and rinse under cold water; set aside.

2 Heat oven to 450°. Heat remaining butter in a 12" skillet over medium heat. Add garlic and cook, stirring occasionally, until soft, about 5 minutes. Transfer garlic to a medium bowl along with the ricotta, 1/2 cup parmesan, 5 tbsp. chopped parsley, salt, pepper, nutmeg, and eggs and

stir to combine.

3 Spoon some of the filling into both openings of each manicotti shell. (Alternatively, transfer the ricotta mixture to a 1-gallon resealable plastic bag, snip off a bottom corner of the bag, and pipe filling into pasta.) Repeat with remaining manicotti shells. Transfer stuffed manicotti to prepared baking dish, making 2 rows. Spread the remaining marinara sauce over the manicotti and sprinkle with remaining parmesan. Bake until hot and bubbly, about 20 minutes. Sprinkle with remaining parsley. Let sit for 5 minutes before serving.

HOW-TO: SCALOPPINE



Very thin cutlets, called scaloppine, are essential to the veal parmesan dish shown on this page. Pounding them until they're thin tenderizes the meat and allows it to cook quickly. The key is to achieve maximal thinness without tearing or damaging the meat. 1 Place a 2-oz. veal top round cutlet between 2 sheets of plastic wrap. 2 With a meat mallet held waffled side down, begin pounding the veal cutlet using medium force, taking care not to work one part of the cutlet more than any other. When the cutlet is about 1/8" thick or less, tap it all over with the flat side of the mallet to smooth out the surface of the meat. Remove plastic wrap.