

KATHY'S OWN SPAGHETTI SAUCE/PASTA RUSTICA

2 cloves garlic, finely chopped
1 tablespoon olive oil
1 large can Cento tomato puree
 $\frac{1}{2}$ can water
1 potato, peeled
 $\frac{1}{4}$ cup grated Romano cheese
 $\frac{1}{4}$ cup red wine (optional)
2 tablespoons lemon juice
1 tablespoon sugar
1 whole bay leaf
1 tablespoon oregano
1 tablespoon basil
1 teaspoon each:
parsley
sage
rosemary
thyme
1 small can tomato paste

1 can artichoke hearts, chopped
 $\frac{1}{2}$ cup dried sundried tomatoes
 $\frac{1}{4}$ cup toasted pine nuts

1/3 cup heavy cream

FETTUCCINE ALFREDO

3-4 Tbsp. unsalted butter
2/3 cup finely grated parmesan cheese
Black pepper
1/2 cup cream
Nutmeg

RACHAEL RAY'S PASTA CARBONARA

Salt and black pepper, to taste
1/4 cup extra virgin olive oil (enough to coat bottom of pan)
1/4 pound bacon, chopped
1 teaspoon red pepper flakes
5 to 6 cloves garlic, chopped
1/2 cup dry white wine (optional)
3 large egg yolks
Freshly grated Romano cheese
Handful of finely chopped fresh flat-leaf parsley, for garnish

Kathy's Just Desserts, Inc. DBA Kitchen Wizards
Phone: 610 348-5284
Email: kathy@kitchenwizards.info
Website: www.kitchenwizards.info/events
Facebook: Kitchen Wizards
Instagram: KitchenWizardKath