

# Pork sausage used in good Italian dish

Having lived in and traveled around Italy, I have had the pleasure of opportunity to taste many of the different types of pasta that abound in that wonderful country.

Although each region in Italy has certain classic and special ways of preparing pasta dishes, variations of different shapes and ways of saucing the pasta are limited only by one's own imagination.

Take, for example, Spaghetti alla Carbonara, which is usually made with spaghetti tossed with a sauce composed of cream, eggs, Parmesan cheese, chopped parsley and bacon bits. My personal favorite, I have had it prepared with chopped onions, prosciutto bits, chopped ham, made with cream and made without. Even the type of pasta used has varied, from fettucine, which is a wide, ribbon-like pasta, to angel hair, which is the finest of all pastas.

This week's Winner Dinner Winner, Nancy Lesinski of Bloomfield Hills, created her own variation of Spaghetti alla Carbonara by substituting pork sausage, which she happened to have on hand, for bacon, of which she had none. She ended up with a dinner that was well-received by her attorney husband, Steven, and two young daughters and has now become a family favorite. Her winning menu includes recipes for cheese bread, a tossed green salad and a red berry dessert, all quick and easy to make.

**BUSY WITH HER** two young children and a part-time career as a free-lance marketing coordinator, Lesinski supervises from her home the production of company logos and brochures. She also sets up and organizes sales meetings as needed for her clients. She is currently doing marketing for the Madrigal Chorale of Southfield, of which she was a member for six years, and has recently applied her organizational skills towards the establishment of a babysitting co-op in her neighborhood.

Thank you, Nancy Lesinski, for sharing your great-tasting menu



family-tested winner dinner

**Betsy Brethen**



Nancy Lesinski; Brendan, 19 months, and Sarah Jane, 3, with her Winner Dinner.

with us and congratulations on being selected this week's Winner Dinner Winner. Your menu offers validation to that wonderful old saying, "Necessity is the mother of invention," and Winner Dinners, as well.

Until next week, all the best and please keep those menus coming in, especially ones featuring quick and

easy summertime meals.

Submit your recipes, to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Box 3503, Birmingham 48012. All submissions become the property of the publisher. Each week's winner receives an apron with the words "Winner Dinner Winner" on it.

## Observer & Eccentric Winner Dinner

### Menu

**PASTA ALLA CARBONARA  
CHEESE BREAD  
GREEN SALAD  
RED BERRY DESSERT**

### Recipes

#### PASTA ALLA CARBONARA

Bulk pork sausage instead of the more traditional bacon gives this recipe a slightly different but equally delicious flavor. This recipe serves 4-6.

1 pound bulk pork sausage  
1/2 cup margarine or butter  
1/2 pound spaghetti  
1/2 cup parsley, chopped finely  
4 eggs, well beaten  
1/2 cup Parmesan cheese  
Salt and pepper to taste

Fry the pork sausage over medium heat with 2 tablespoons of the margarine until the sausage is lightly browned. At the same time, cook the spaghetti according to the package directions. Drain the pasta well and add it to the hot meat. Add the Parmesan cheese and toss well. Add the remaining ingredients and mix until the spaghetti is well coated. Season to taste with salt and pepper and toss once again.

#### CHEESE BREAD

1/2 cup softened margarine  
1/2 teaspoon basil leaves  
1/2 teaspoon oregano leaves  
1/2 teaspoon lemon pepper  
1 fresh minced garlic clove  
1/2 pound loaf unsliced French bread  
4 ounces sliced Monterey Jack or Muenster cheese

Combine the margarine and spices and blend well. Cut the bread into 1/2-inch slices and cut the same number of 1/2-inch slices. Spread the slices of bread with the margarine mixture and

place a slice of the cheese between each bread slice. Wrap the loaf in foil and bake at 350 degrees for 15 to 20 minutes or until the cheese is melted. Open the foil and bake for another few minutes to brown the bread nicely. Serves 4.

#### GREEN SALAD

Cut a head of lettuce into chunks. Add your choice of chopped vegetables and serve with your choice of dressing.

#### RED BERRY DESSERT

Delicious and colorful, either fresh or frozen berries may be used.

1 1/2 cup flour  
2 sticks margarine  
4 tablespoons sugar

Mix the ingredients together and press into a 9 1/2-by-13-inch cookie sheet. Bake at 350° for 20 minutes.

10 ounces fresh or frozen strawberries, defrosted  
10 ounces fresh or frozen raspberries, defrosted  
1/2 cup sugar  
4 tablespoons cornstarch

Mix the berries, sugar and cornstarch together in a saucepan over medium-high heat and stir until thickened. Allow the mixture to cook and then spread on top of the crust. Spread a whipped dessert topping (Cool Whip) over this layer. Cut into squares and serve. Serves 4-6.

## Shopping List

1 pound bulk pork sausage  
Margarine or butter  
1/2 pound spaghetti  
Parsley  
4 eggs  
Parmesan cheese  
Salt  
Pepper  
Lemon pepper  
Basil leaves  
Oregano leaves  
1 garlic clove  
1/2-pound loaf unsliced French bread  
4 ounces sliced Monterey Jack or Muenster cheese  
Lettuce  
Your choice of salad ingredients and dressing  
Flour  
Sugar  
10 ounces fresh or frozen strawberries  
10 ounces fresh or frozen raspberries  
Cornstarch  
Cool Whip

## Notes

## Make snack bars in the microwave

AP — Crunchy Trail Snack Bars are an after-school treat that take just minutes to make in your microwave oven. You can also pack them for lunches, hiking trips and picnics. They are made with marshmallows, rice cereal, granola and raisins.

**TRAIL SNACK BARS**  
1/2 cup margarine  
3 cups miniature marshmallows  
3 cups crisp rice cereal  
2 cups granola  
1 cup raisins

Cook margarine in a large microwave-safe bowl on high (100 per-

cent power) for 45 seconds or until melted. Add marshmallows; toss to coat with margarine.

Cook mixture on high for 1 1/2 minutes or until smooth when stirred, stirring after 45 seconds. Immediately add cereal, granola and raisins; toss until well coated. Press into a greased 13-by-9-inch baking pan. Cool, cut into squares.

To cook in a conventional oven: Melt margarine in a 3-quart saucepan over low heat. Add marshmallows, stir until melted and well blended. Add remaining ingredients, stirring until well coated. Press into a greased 13-by-9-inch baking pan. Cool. Cut into bars. Makes 36 bars.

## cooking calendar

### • ICE CREAM TASTERS

Edy's Grand Ice Cream is searching the country for ice cream lovers interested in participating in the fifth annual contest for "Assistant Ice Cream Tasters."

Five children and 20 adults will be selected from across the country and provided transportation to the company headquarters in the San Francisco Bay area for a one-day tasting binge at Edy's ice cream factory.

All applicants should describe in 150 words or less why they or someone they know would make a "grand" ice cream taster. Send entries to: Assistant Ice Cream Taster, Edy's Grand Ice Cream, 5929 Col-

lege Ave., Oakland, CA. Entries must be received by Aug. 16.

The winners' job is to taste 25 prospective new ice cream and frozen yogurt concoctions and select which ones Edy's will introduce in 1992.



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