



Holiday Appetizer Cookbook



From Our Family
To Yours



REAL ITALIAN goodness

There's nothing better than Italian food and enjoying classic dishes with family and friends. For 60 years, that's been at the heart of Rosina Food Products – a family-owned company, honoring a real Italian family tradition, to bring you real Italian goodness.

Whether you're enjoying a great meal at home, lunch at the office, even dinner at your favorite restaurant, you'll find the Real Italian Style of the brands of Rosina Food Products, delicious, nutritious, and easy-to-prepare.

Recipes

Cheese Tortellini Antipasto Skewers	3
Cranberry and Chili Meatballs with a Dijon Twist	4
Angus Meatball Flatbread	5
Toasted 4 Cheese Ravioli with Cheesy Jalapeño Pepper Dip	6
Bacon Wrapped Meatballs	7
Garlic Toast Meatball Sliders	8
Meatball Caprese Wreath	9
Bourbon Whiskey Meatballs	10





Cheese Tortellini Antipasto Skewers

Servings: 8

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Ingredients

1 package (12 oz.) Celentano Cheese Tortellini

1 cup cherry tomatoes

1 cup fresh mozzarella balls

¼ pound salami, thinly sliced

¼ cup fresh basil leaves

balsamic glaze for drizzling

8 wood skewers

Cooking Directions

Bring a large pot of water to a boil; cook tortellini according to the package instructions. Pour cooked tortellini into a strainer and pour cold water over the pasta until it comes to room temperature. Set aside. Pierce each ingredient onto the skewer and slide down towards the bottom of the skewer. For the salami, it is best to fold it in half, then in half again so it makes a triangle shape. Stack skewers onto a platter and drizzle with the balsamic glaze just before serving.

Tomatoes... a Nutrient Powerhouse



Tomatoes belong to the nightshade family of common vegetables that include chili peppers, potatoes, and eggplant and are native to Central America being originally cultivated by the Aztec people. They were distributed throughout the world by Spanish explorers and have been cultivated into many hundreds of differing varieties with varying flavors, shapes and colors.

The health benefits of tomatoes are noteworthy. Tomatoes have very few calories at just 5 calories per ounce and are very low in fat with zero cholesterol. They are an excellent source of antioxidants, dietary fiber, minerals, and vitamins notably potassium, vitamin-A, vitamin C and B-Complex vitamins. The antioxidants Lycopene and Zea-Xanthin in tomatoes protect your body against cancers and help maintain healthy skin and bones.

Eat lots of tomatoes for good taste AND good health!



CELENTANO.



Cranberry and Chili Meatballs with a Dijon Twist

Servings: 8

Ingredients

- 1 package (12 oz.) Rosina Italian Style Meatballs
- 16 oz. can jellied cranberry sauce
- 1/3 cup chili sauce
- 1 tablespoon dijon mustard

Cooking Directions

In a slow cooker blend the cranberry sauce, the chili sauce and the dijon mustard. Add the frozen meatballs to the sauce and stir to coat. Cover and cook on high for about 3 to 4 hours, or low about 5 to 6 hours until meatballs are heated through. This recipe can also be simmered on med-low on a stove top in a pot for 30 minutes, stirring frequently or in an oven in a greased 2 quart covered casserole dish at 350°F for 40 minutes.

How Hot are Your Peppers?

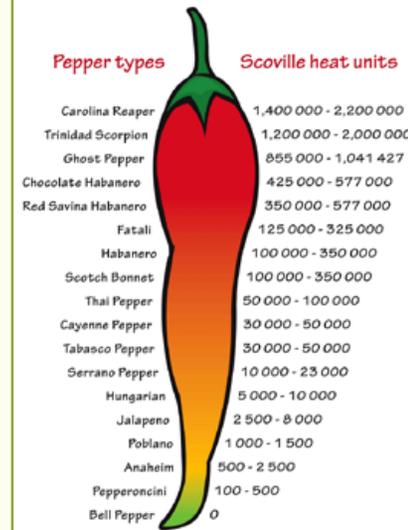


What are Scoville Units? When you go shopping at your local grocer's produce section you will see many different types of chili peppers. Some are hot and some are not, and with the ever increasing number of available varieties, grocers now label the heat level in Scoville units on the tags so you can know what to expect when eating them.

Created in 1912 by Wilber Scoville, Scoville Units are a measure of the perceptible heat level from a chemical compound called capsaicin found in peppers. Capsaicin is what cause that tingle or pain on your lips and tongue when you eat chili peppers and can range from 0 to 2.5 million Scoville units. The Scoville value represents a dilution value that the pepper would require before the heat is no longer detectable to a person. So, for a green bell pepper with a Scoville value of zero, no dilution is needed to perceive no heat, but for a jalapeño chili rated at 5,000 Scoville units it needs to be diluted 5,000:1 in sugar water before no heat is detectable.

Using this simple number you can correlate how hot the pepper will be when you take it home. If jalapeño chilies are already borderline hot for you, then you certainly don't want to eat a chili with 15,000 units. You need to know your limit and stay within it.

Scoville Scale



©The Chile Pepper Institute





Angus Meatball Flatbread

Servings: 4

Ingredients

- 1 package (20 oz.) Rosina Angus Meatballs
- 4 artisan flatbread crusts
- 4 garlic cloves, minced
- 1 cup thinly sliced red onion
- 2 cups marinara sauce
- 1 tablespoon olive oil
- 1 teaspoon dry Italian seasoning
- 10 oz. fresh mozzarella logs, sliced ¼ inch thick
- 4 oz. whole milk ricotta cheese
- 4 tablespoon thinly sliced fresh basil

Cooking Directions

Preheat oven to 350°F and cook meatballs according to the package instructions* and then set aside for later use. Increase the oven temperature to 425°F for baking the flatbread. In a large sauté pan heat the olive oil over medium heat, add the red onion and garlic and cook for 4-5 minutes until transparent and fragrant. Prepare the flatbread on a parchment lined cookie sheet. Spoon ½ cup of marinara sauce evenly over each flatbread crust, then sprinkle evenly with dry Italian seasoning. Arrange 5-6 slices of mozzarella cheese on each flatbread. Slice the cooked meatballs into rounds and arrange evenly across each flatbread (2 whole meatballs per flatbread). Dividing evenly, spoon some of the red onion and garlic between each meatball. Bake flatbreads in the oven for 8 minutes. Remove from the oven and spoon 4 teaspoons of ricotta cheese across each flatbread, then place back into the oven for an additional 2 minutes to warm the ricotta. Pull the flatbread from the oven and top with fresh basil and let rest for 2 minutes. Cut and serve immediately.



Choosing a Great Chef's Knife



When looking to buy a quality Chef's knife there are some important things to consider. Get the knife into your hands and review the following points:

THE BLADE

What kind of steel is it and how was it made? What length do you want and need? All high-quality Chef's knives will come with a forged blade that is not stamped from a sheet of steel. Forged blades are formed from a heated piece of steel hammered into shape.

Chef's knives typically come in lengths of 8" to 12". I recommend an 8" knife for smaller hands and a 10" knife for larger hands. Most professional quality knives are made of either German Steel or Japanese Steel. The blade should have a full tang (shaft) that extends through the handle and be curved for a good rocking motion during finer slicing tasks.

You should also consider the type of handle on the knife. You want one that will fit comfortably into your hand so that you can use it for extended periods without causing pain or pinch points. Larger hands will need a thicker handle than smaller ones.

THE WEIGHT AND BALANCE

You'll need to try several knives to find your ideal knife weight. A heavy knife may cut through dense things easier but may be too heavy for everyday tasks. Choose the weight that feels right to you. A perfectly balanced knife is different for everyone. Judge by gripping the knife by its handle and see if it feels uncomfortably weighted toward the back of the handle or toward the blade. When you push down on the blade the knife should feel stable side to side as well and not want to tip over.

You may not be able to dice some onions in the store but be sure to get that knife in your hand and see how it feels before making that purchase.



Toasted 4 Cheese Ravioli with Cheesy Jalapeño Pepper Dip

Servings: 4

Ingredients

1 package (16 oz.) Celentano Toasted 4 Cheese Ravioli
 6-8 slices bacon, cooked and chopped
 ¼ cup white onion, chopped
 1 teaspoon garlic, chopped
 16 oz. cream cheese, softened
 1 cup sour cream
 ½ teaspoon dried parsley
 ¼ teaspoon smoked paprika
 1 ½ cup shredded cheddar cheese, divided
 1 ½ cup shredded mozzarella cheese, divided
 ½ cup grated parmesan cheese
 1 (4 oz.) can diced jalapeño peppers, drained
 3 tablespoons melted butter
 ¾ cup panko breadcrumbs
 salt and black pepper, to taste

Cooking Directions

In a large pan over, medium heat cook bacon until crispy; set aside on paper towel to drain reserve 2 tablespoons for garnish. Pour off bacon grease reserving 1 tablespoon of bacon grease, add the onion and garlic, cook until soft. In a large mixing bowl add cream cheese, sour cream, and all seasonings, stir to combine. Fold in 1 cup cheddar and mozzarella cheese, ½ cup parmesan, jalapeños, bacon, onion, and garlic. Stir to combine all ingredients. Spread mixture into a 2-quart baking dish or into a large cast iron skillet. Top with the remaining cheese. In a medium sized bowl. Mix the melted butter and panko breadcrumbs together. Spread breadcrumbs otop of the dip. Bake uncovered for 20-25 minutes, until jalapeño pepper dip is completely hot throughout. On a foil lined sheet pan sprayed with cooking spray add frozen toasted four cheese ravioli and bake for 15 minutes. Optional to set your broiler to high and brown the top of dip until golden brown. Garnish with the remaining bacon. Serve immediately with toasted four cheese ravioli.

Create
Your Own
Breadcrumbs



Do not throw away those old baguettes, buns or loaves of bread! Dry them in your oven and make fresh breadcrumbs. Take the old bread, buns or baguettes and place them on a sheet pan in your oven and dry at 200°F for 1 hour or until they are all dry and hard. Break them into pieces and place them into your blender or food processor. From there you can get creative and add things like your favorite herbs, hard Italian cheeses or spices to make it uniquely your own. Store them in a paper bag in your pantry for weeks to use anytime a recipe calls for them.



CELENTANO.



Bacon Wrapped Meatballs

Servings: 10

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Ingredients

1 package (26 oz.) Rosina Homestyle Meatballs

1 package of bacon

1 bottle of honey BBQ sauce

toothpicks

Cooking Directions

Preheat oven to 400°F. Thaw 48 meatballs in a microwave for 2 minutes. Cut bacon in thirds to obtain approximately 3 - 3 ½ inch pieces per strip of bacon. (Refrigerate bacon until ready to use; it is easier to work with cold). Line a 17" x 11" baking sheet with parchment paper. Wrap each meatball with ⅓ of a bacon slice, and secure with a toothpick. Place the wrapped meatballs on the parchment paper in a single layer, and heat in the oven for 20-25 minutes, or until the bacon is cooked. Take the pan out of the oven, and brush the meatballs with the honey BBQ sauce. Return the meatballs to the oven for an additional 5 minutes to caramelize the BBQ sauce.

Note: Also great when cooked on the grill! For a different flavor, you can substitute our Italian Style or Turkey Meatballs.

Save That Bacon Grease



When I was a kid my mom always had a small crock on the corner of her stove filled with bacon grease that she saved after cooking a batch of bacon. She did this because she was frugal and that bacon fat with the few little crunchy bits in it had way more flavor than butter or oil. It is a great way to add extra flavor to any dish.

Instead of throwing that hot bacon grease into the trash, pour the hot fat into a tall ceramic mug over your sink and let it cool and solidify. Now you will have it on hand to use instead of butter or oil in your next great dish. You can keep it in the refrigerator too for longer storage. I can't think of anything that doesn't taste better cooked with a little bacon grease. Here are some ideas:

- Use it for your pan-fried steak, chicken breast, salmon filet or caramelized vegetables.
- Use it to cook your breakfast eggs and home fries or hash browns for an extra great taste.
- How about using it to coat your baking pan instead of butter or spray for that corn bread or zucchini bread your making today?
- Making quesadillas? Use bacon grease to brown those tortillas, or brush on your flat bread before toasting it on your barbecue grill. Yum!

Do you get the idea? Go ahead and use a spoonful of that saved bacon grease anywhere you would use butter or oil for extra delicious taste!





Garlic Toast Meatball Sliders

Servings: 8

Ingredients

1 package (26 oz.) Rosina Italian Style Meatballs

1 jar marinara sauce

1 package frozen texas toast

1 package sliced mozzarella cheese

8 fresh basil leaves - chopped (optional for garnish)

Cooking Directions

Preheat oven to 400°F. Heat frozen meatballs according to package instructions in a microwave. Place texas toast slices on a baking sheet and bake for 4 minutes at 400°F. Remove the partially baked toast from the oven and top each slice with 2 tablespoons of marinara sauce, 6 meatballs, and a slice of mozzarella cheese. Return baking sheet to the oven and bake for an additional 6 minutes. Cut each slice in half and top with chopped basil (optional). Serve immediately.

*Make
Your Own
Garlic Toast*



Garlic toast is in every supermarket, but it is always made with plain white bread and margarine. It is so easy to make much better garlic toast at home using your favorite bread like, sourdough, 9 grain, or even rye. Here's how:

Get your favorite loaf from the store (or bake one yourself) slice it in 1" thick slices and arrange them on a baking sheet. In a food processor combine 1 stick of salted butter, four large cloves of garlic, a sprig of fresh parsley and a pinch of salt and pepper. Combine till smooth and spread an even layer on each slice with a rubber spatula. Toast in a 400°F oven for 4-6 minutes or until golden brown. Pull them out of your oven and let them cool and then build the awesome meatball recipe shown on this page.

You can easily make extra garlic toast too, but don't bake them. Instead, wrap them up in plastic wrap and store in your freezer for a quick easy snack out of your toaster oven in minutes. They can be a quick easy side to a meal, or the hero of the plate by topping with cheese, freshly sliced tomato or avocado!





Meatball Caprese Wreath

Servings: 9

Ingredients

- 1 package (26 oz.) Rosina Italian Style Meatballs
- 12 oz. marinated mozzarella balls
- 1 pint cherry tomatoes
- 1 cup fresh basil leaves
- balsamic glaze
- fresh cracked pepper

Cooking Directions

Cook meatballs according to package directions and set aside. On a skewer, thread one basil leaf, one meatball, one mozzarella ball, one cherry tomato, and a second basil leaf. Repeat until all ingredients are used. Drizzle with balsamic glaze. Arrange skewers in a circle on a large platter and serve immediately.

Balsamic Vinegar Facts



Balsamic Vinegar can vary deeply in quality, taste and price. Balsamic vinegars date back to 1000AD originating in the Modena and Reggio Emilia regions of Italy. The production of balsamic vinegar starts with Trebbiano grape juice that is boiled down to create a thick reduction that is then aged in wooden barrels for years. The longer the vinegar is aged, the more concentrated and intensified the flavor becomes, yielding the deliciously sweet and thick syrup we have come to love.

The traditional ("Tradizionale") artisanal balsamic vinegars of Modena and Reggio Emilia must be aged at least 12 years (some as much as 25 years) and are pricey. These two traditional balsamic vinegars are the only ones that can be labeled and legally described as Aceto Balsamico Tradizionale.

Balsamic vinegar is highly valued by chefs and is used sparingly often drizzled over fresh mozzarella and tomatoes as an antipasto, mixed with extra virgin olive oil in droplets for dipping bread, and sprinkled upon fresh fruit as a prized condiment. Don't be fooled by cheap imitators that use the word "balsamic" but are really just vinegar with sweetener, thickeners and coloring. They are manufactured to imitate the texture and flavor of balsamic, but at a fraction of the price.





Bourbon Whiskey Meatballs

Servings: 10

Ingredients

- 1 package (26 oz.) Rosina Italian Style Meatballs
- 1 cup ketchup (heaping)
- 1 cup brown sugar, packed
- 2 tablespoons bourbon whiskey
- 2 teaspoons fresh lemon juice
- 2 teaspoons Worcestershire sauce

Cooking Directions

In a medium bowl, combine all ingredients except the meatballs and mix really well. Add meatballs to a crock pot and pour the whiskey sauce on top. Mix well so each meatball is coated with the sauce. Heat covered on high for 3 hours, stirring occasionally. Once the sauce and meatballs are heated through, turn crock pot down to low until ready to serve.

Cooking with Whiskey



Bourbons and Whiskeys can add an exciting flavor element to many dishes, by adding complex malty, smoky, and yeasty flavors that are very versatile in the kitchen. Here are just a few suggestions to make your dishes pop using rye or bourbon whiskey.

BAKED GOODS: Add a quarter cup of whiskey instead of water to your pancake batter, apple muffins, 5 grain bread or banana bread for an added richness. Don't worry about the kids, the alcohol will bake off.

MEAT GLAZES, SAUCES AND MARINADES: Try adding some whiskey to your favorite BBQ sauce, Teriyaki Sauce or Honey Mustard ham glaze for a deeper richness that enhances the dish. Bourbon can also break down the enzymes in meat, so it works as a tenderizer and marinade. Combine it with soy sauce and brown sugar or Worcestershire sauce, garlic, and olive oil and your choice of seasonings and soak your meat for several hours.

DEGLAZE THAT PAN: Instead of wine to deglaze that pan, try your favorite bourbon to release all those flavorful, charred bits of meat stuck to that roasting pan. Reduce it down for a delicious roast beef gravy or an awesome pan sauce for that sautéed chicken breast with mushrooms.

BAKED BEANS: Make your every day baked beans great by adding 1/4 cup of rye whiskey before they are simmered on the stove.

FISH FRY BATTER: Take your favorite beer batter recipe and replace 1/4 of the beer with bourbon.

SALAD DRESSINGS: Kick to your salad vinaigrette both for dressing those greens and grilling your shrimp.

Don't use too much whiskey in a recipe and don't use too little either. With a little practice you will find just the right amount to use. Be creative, because whiskey and bourbon are not just for drinking.





YOUR CREATIVE INSPIRATION



ABOUT OUR FEATURED BRANDS



When it comes to the meals we make, we all want to create a memorable experience. The premium ingredients in Rosina meatballs are the inspiration that home chefs can always count on to help them get creative in the kitchen. We'll show them that thanks to the variety, delicious flavor and consistency of our products, Rosina has mastered the art of the meatball so that they can master the moment and be inspired to make each of their meals a masterpiece.



CELENTANO.

OLD WORLD MEETS YOUR WORLD

Usually having deliciously authentic Italian cuisine means either a visit to the old country or having a Nonna to bequeath her secret recipes. Whipping up some Italian "ish" dish at home simply doesn't meet discriminating tastes. That's where Celentano® comes in... there's an undeniably authentic quality to our products that make it possible for home cooks to create, serve and enjoy fresh, traditional Italian cuisine in their homes any time. And they can stock up on these farm-to-table fresh products so that a true taste of old world flavor is always close to home.

ENJOY PRODUCTS FROM OUR ENTIRE BRAND PORTFOLIO



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