



## That's Amore, Italian Seasoning

**Ingredients:** Oregano, basil, garlic, onion, marjoram, thyme, and rosemary

**Uses:** Use in flavoring marinara or Alfredo sauce for a bit of zip, use in soups, lasagna or on chicken or roasts. You can also add to salad dressings and to marinades for meat.

**Pasta Sauce:** To make a delightful marinara sauce, chop one medium yellow onion and mince four garlic cloves. Heat a large pot on the stove over med-high and add four tbsp. olive oil. Add onions and garlic and sauté until onion is opaque. Add one tbsp. That's Amore and then ½ cup red wine. Cook another minute to heat through. Now take two 28oz. cans of crushed tomatoes and add to the pot. Give a good stir to incorporate all ingredients then add ½ cup parmesan cheese. Reduce heat to low and cook for another hour or two. Make sure to continue to stir sauce so it does not scorch on the bottom. You can add your meatballs if you choose at the same time you add the cheese. Meatball recipe is under on the Burger-up recipe sheet. For Alfredo sauce you can use your own recipe or if you choose buy a sauce readymade at the supermarket.

Heat sauce in a small sauce pan over low heat. Add one tsp. That's Amore, ¼ cup dry sherry and ¼ cup milk. Stir to combine and allow to cook for twenty minutes stirring constantly.

**Soups:** For added flavor to your soup add one tbsp. then adjust flavoring by adding one tsp. at time if more flavor is desired.

**Meat:** Rub over chicken if you intend to eat the skin, if not then gently lift the skin from the bird and rub That's Amore over the breast and thighs of the chicken. Cook in a crock-pot or over at 3:50 for one hour. For roast rub over roast along with olive oil (1 to 2 tbsp.) Heat a large skillet over med-high heat. Once pan is hot add roast and brown on all sides about 2 to 3 minutes per side. Transfer roast to baking pan and bake at 375 for one to one and ½ hours. You can add potatoes, carrots and celery to the sides of the pan to add flavor and make delicious gravy. Make sure to baste the roast about every ten minutes to keep the top moist and prevent the roast from drying out.