

Recipes

Spaghetti Pie

pairs with Pinot Noir



This is a handy recipe to have when you have too much spaghetti dinner leftovers or you can begin from scratch.

Make this your own! You can substitute your favorite, or available, cheeses; meats; add vegetables; use ricotta (or not). You can even bake this inside puff pastry!

Baking vessel- Are you going to use a springform pan? Large pie pan? Freeze it for later? Whatever pan you decide, butter or oil it well; top to bottom. If you do plan to freeze and keep it for later then line the pan with parchment paper; assemble, then hard freeze it, remove from pan and wrap well in plastic wrap; it will keep for up to 3 months. When ready to use simply remove all the wrappings and place back in the pan you first assembled it in; then bake and eat!

Recipes

Spaghetti Pie continued

Using cooled leftover red sauce spaghetti- below proportions depend on how much spaghetti you have. In a large bowl mix 3 room temperature, beaten eggs Salt & pepper to taste (keep in mind that some cheeses could be salted, so be careful).

1 cup shredded Parmesan

3/4 cup of shredded cheese(s)- Mozzarella, Provolone or 1/2 of both

Choice of meat- hamburger, Italian sausage, prosciutto, chicken

Leftover spaghetti- or 1 pound cooked

Red sauce- homemade or from a 25-oz. jar- mix amount needed to pull all together. More red sauce may be needed if starting from scratch.

1 cup of plain or Italian bread crumbs

Optional: Red pepper flakes, 1 tablespoon minced garlic, 1/3 cup dry red wine, parsley, spinach (make sure it's free of liquid), zucchini.

Assembly:

In buttered pan

Sprinkle 1/4 cup bread crumbs on bottom of pan. Top with 1/3 of pasta mixture; then top with 1/2 of meat mixture. Can add a vegetable layer now. Top with 1/2 of cheese(s). Top with 1/3 pasta. Lightly press down on all to make even. Repeat, ending with the pasta and pressing lightly again. Bake in pre-heated 350-degree oven until heated through and golden.

Approximately 45-50 min.