

Austin Gourmet Foods

Recipes

Italian Tradition:

This recipe is one of my favorites. Take one package of my Texas Tomato Basil Garlic and Italian Herb and Spice (depending on how many you want to feed) and cook the two together. Strain and add olive oil and/or butter and salt to taste. Take a couple of links of Italian Sausage and slice them up and sauté' it with some diced onions, red bell peppers and mushrooms in my olive oil in a pan until they are brown and a little softened.

HEB, Wal-mart, Costco and Sam's Club all have precooked meatballs in the frozen section. Cook some of those up and throw everything on top of the pasta (veggies are optional) and top with fresh grated Parmesan cheese. It's Delicious!!!!

Texas Meatballs:

Take some ground beef, turkey or pork & add diced jalapenos (or salsa), breadcrumbs & eggs and form into golf ball size meatballs and bake for 20-25 minutes.

Crazy 'Bout Mushrooms:

Take one package of my Martinez Wild Mushroom pasta for this great dish. While the pasta is cooking, get about 2/3 of a pound of mixed mushrooms of your choice (per one package of pasta) and slice and/or dice them up. Dice up half of a sweet yellow onion. Sauté' onions and mushrooms in a pan with some extra virgin olive oil and/or butter. After pasta is done add olive oil and/or butter and salt to taste and then pour onions and mushrooms on top. Top it all off with fresh Parmesan cheese.

White Wine and Sour Cream Sauce:

Brown some wild mushrooms in butter and olive oil, add 1 cup of white wine, reduce liquid by half. Then add 1-cup sour cream & a cup of the water you cooked the pasta in, toss in the wild mushroom pasta and serve with cracked pepper and top the dish off with fresh Parmesan cheese.

Dessert Pasta:

Put your favorite fruit in a blender and add some red wine or yogurt and blend into a sauce. Take a package of my Comfort Texas Chocolate Pasta and cook for 3-4 minutes and place in a bowl, add the sauce and top off with whipped cream and chocolate sauce. Take more fruit (apples, pears, etc.) and slice them up and add some strawberry to put around the plate and use that to dip into the delicious dish. Heavenly!

Chicken Fettuccine Alfredo:

One package of Georgetown Garlic and Cracked Pepper Fettuccine, 1 1/2 cups half and-half, 5 tablespoons butter, cut into pieces, a pinch nutmeg, 1/4 teaspoon ground pepper, 3/4 cup grated Parmesan cheese. Cook pasta according to directions. Meanwhile, in a large skillet, bring half-and-half just to a boil. Reduce heat and simmer, stirring constantly, for 4 minutes. Remove from heat. Drain fettuccine well and add to half-and-half in skillet. Over medium heat, toss well and add butter pieces, nutmeg, pepper, and 3/4 cup of the Parmesan cheese. Toss again while heating through.

Amazing Carbonara:

Dice half of a sweet onion. In a large skillet, take a 1/2-pound of bacon and cook until crisp. Remove bacon and drain and blot with a paper towel. When cool, roughly chop. Drain off all but 2 tablespoons of bacon fat, cook onion in it. Beat 5 eggs well with 1/4-cup heavy cream and 1/2 cup grated Parmesan. Cook 1 package of one of my pastas and reserve 1 cup of cooking liquid, then drain pasta. Add pasta into pan with cooked onion, pour egg mixture over all and add 1/2 the cooked chopped bacon. Toss well, the eggs will begin to set and you need to continue to stir the pasta until the sauce is thick. Then add some of the cooking water to thin back into sauce consistency. Place in large serving bowl and grind plenty of black pepper over the top. In the center, sprinkle the remaining bacon. Add more grated cheese and serve.

Pasta With Shrimp:

Peel and devein 1 pound of medium to jumbo-sized shrimp. Pour 1 1/2 cups of pineapple juice into a bag along with the shrimp, 1/4-1/2 cup of olive oil (preferably my imported Spanish Olive Oil is the best), 1 teaspoon of salt and pepper, 1/2 clove of garlic, 1/2 an onion diced in 1/2'' pieces and (optional) 1/3 of a diced up red bell pepper, yellow bell pepper and orange bell pepper in 1/2' pieces and marinate for about 1 1/2 hours. Cook your favorite of my wonderful pastas (Longhorn Lemon Pepper, Round Rock Red Bell Pepper or Georgetown Garlic and Cracked Pepper) and cook as directed and cover with olive oil after it's cooked and drained and save about a cup of the cooking water. Grill the shrimp and vegetables to your liking and toss into a bowl with the pasta and the pasta water. An excellent treat!

Delicious Mushroom Stroganoff:

One package of Martinez Wild Mushroom, 1 tablespoon of olive oil (preferably my wonderful imported Spanish Olive Oil), 4 cups of sliced mushrooms (I suggest many different types), 3/4 cup of diced onions, 1-2 cloves of minced garlic, 1/2 cup of dry red wine, 2 tablespoons of all purpose flour, 1 1/2 pounds of boneless beef sirloin, 1—14 oz can of beef broth, 1 cup sour cream, salt and pepper to taste. Heat oil in frying pan and add brown the beef. Add the onions and mushrooms and cook until tender. Remove beef mixture from the pan and deglaze pan with wine and broth. Heat to a boil. Mix the sour cream and flour together and whisk into broth mixture until smooth. Cook until thickened, stirring. Add beef mixture back to sauce and heat. Serve over hot pasta cooked al dente.

Lemon Pepper Chicken:

Brown 4 boneless skinless chicken breasts in olive oil (preferably my Spanish Olive Oil) in a pan. Cut into long pieces if you want. Salt and pepper to taste. Start cooking a package of Longhorn Lemon Pepper and then when that is done strain it and pour into the pan with the chicken and squeeze real lemon juice over the dish and add more salt and pepper to taste. If it is going to sit for a little while, add a little of the pasta water.