



## Cooking with Chef Cherise: Pasta Palooza

### *Homemade Linguine*

¾ cup flour

pinch of salt

1 egg

1 TB water

1 tsp olive oil

Add pinch of salt to flour. On a clean surface make a well with the flour. Put beaten egg in well, mix from side of well. Add water and oil, mix until incorporated. Do not force the dough to take all of the flour. Knead the dough on a floured work surface for 5 minutes. Add flour if necessary. Break dough in half and put through pasta machine at widest setting. Decrease setting five times or until desired thinness, putting dough through at each change. Cut into strips of desired width. Boil for approximately 4 minutes or until al dente.

### *Marinara Sauce*

2 TB olive oil

1 bone-in pork chop

1 large can crushed tomatoes

1 large can tomato sauce

2 garlic cloves, chopped

1 TB Italian seasoning

1 bay leaf

¼ tsp crushed red pepper

salt and pepper

Add olive oil to large saucepan. Over medium-high heat, add pork bone and sear on both sides. Add the tomatoes, spices, and garlic. Bring to a boil, then simmer, uncovered, stirring occasionally, until pork is cooked through and sauce has thickened. Remove pork bone and bay leaf before serving.

### *Vinaigrette*

1 TB vinegar  
spices, citrus, sweetener  
salt and pepper to taste  
2 TB oil

Combine all ingredients except oil. Pour oil in slowly while whisking vigorously.

### *Chopped Salad*

1 garlic clove cut in half  
2 cups red leaf lettuce  
½ cup garbanzo beans  
1 small grated carrot  
1 large tomato, sliced and quartered  
1 celery rib, medium dice  
¼ roasted red pepper, small dice  
1 TB parmesan, grated

Rub each garlic half vigorously inside salad bowl, discard garlic. Tear lettuce into bite size pieces and add to bowl. Combine rest of ingredients in bowl. Prepare vinaigrette. Pour dressing down sides of salad bowl then toss to combine. Sprinkle with cheese. Serve immediately.

