

News From Around the Table

March 2017

Letter from the President

Dear Volunteers,

In lieu of a letter please enjoy the below Easter recipe from Dolores Tiberi, one of our volunteers and my Aunt! Hope you and your family have a wonderful holiday.

Pizza Rustica

You will need a 10" deep pie plate and your favorite pie crust recipe or store bought pie crust (bottom and top).

Filling:

- 2 Hard boiled eggs, diced
- 1/2 lb. pepperoni, diced
- 4 oz. piccolo, diced
- 3/4 lb. fresh ground sausage browned lightly in 1tbs. water
- 2 oz. chopped ham
- 1/4 lb. prosciutto, chopped
- 8 oz. mozzarella cheese, diced
- 1 level tbs. Grated Romano cheese
- 1 lb. fresh ricotta cheese
- 2 eggs
- Dash of salt

Directions:

Combine ricotta, salt and grated Romano. Add two eggs, one at a time, beating after each with a wooden spoon. Add cooked sausage meat, prosciutto, ham, mozzarella, pepperoni, piccolo and diced boiled eggs. Blend and mix well.

Pour mixture into uncooked pie crust (prick dough with fork) and cover with other crust; trim, leaving about 1/2 inch overhang. Fold dough under and back to flute thickly. Cut slits in pie to allow steam to escape. Sprinkle top of crust with water.

Bake in preheated 400 degree oven for first 15 minutes. Lower temp to 325 degrees and bake 45 minutes more. For a golden brown top crust brush beaten egg on a few minutes before taking pie out of oven. Remove from oven. Let stand 5 minutes. Enjoy hot or cold!



Dinners:

Sunday April 9, 2017
Sunday April 30, 2017
Saturday May 13, 2017
(Brunch 10:30am-noon)
Sunday May 21, 2017
Sunday June 11, 2017
Sunday June 25, 2017

Hours: 4:00-5:30pm



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