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Here are some special recipes and tips designed by the chefs at Panos and Amore for your dining pleasure. Create your own with just a squeeze.

Quick Tips

TOMATO PASTE

- > Stir 1 tsp tomato paste into 1 cup hollandaise for Sauce Aurore,
- > Use with roasted or broiled lamb or chicken, steamed broccoli or artichokes.
- > Mix 1 Tbsp into 2 cups hot beef or chicken broth. Add 1 TBSP Madeira or Sherry. Top with fresh dill or parsley for a comforting soup.
- > Blend into Mayo, Sour cream or yogurt to change flavor as well as color. Add herbs or chipped scallion greens and use as a veggy dip, sandwich spread or salad dressing.

PESTO PASTE

- > Combine 3 Tbsp olive oil with 1 Tbsp Pesto, toss with 3 cups hot cooked rice or pasta.
- > Blend 2 Tbsp Pesto with 8 oz softened cream cheese. Use as a spread w/ crackers pipe into fresh veggy boats or use as a dip for crudités.

PESTO QUICK TIP - Stuffed Mushroom Caps

Blend 1 Tbsp pesto with 3 oz softened cream cheese. Add chopped stems of 12 medium mushrooms. Stuff mushroom caps with cheese mixture. Bake at 400°F for 15 minutes

GARLIC PASTE

- > Spread Garlic Paste on any meat, fish or poultry before cooking.
- > Combine 1-2 Tsp Garlic Paste with 1 part vinegar to 3-4 parts olive oil, salt and pepper for a classic vinaigrette dressing.

GARLIC QUICK TIP - Garlic Bread

Melt 1/4 lb butter with 1 Tbsp (or more to taste) Garlic Paste. Cut a 1 lb loaf of French or Italian bread into thick slices, w/o cutting all the way through. Brush Garlic butter between slices. Wrap bread in foil and bake in 375° oven for 20 minutes. Serve hot. If there is any garlic bread left, cut into cubes and dry in a warm oven, to make garlic croutons.

GARLIC PASTE QUICK TIP - Gazpacho

Beat Garlic paste into chilled tomato juice. Stir in a variety of chopped raw veggies such as scallions, sweet peppers, carrots, celery and cucumbers for a refreshing Gazpacho. Sprinkle with Garlic Croutons.

HOT PEPPER PASTE

- > Add to BBQ Sauce for Extra Zest
- > Add 1/2 tsp to Stir Fry Recipe
- > Add 1/4 tsp to scramble eggs
- > Add 1/2 Tsp to 1 cup Mayo and @ Tbsps of Tomato Paste to make a spicy Shrimp Dip

ANCHOVY PASTE

- > Mix 1/3 portion anchovy paste to 2/3 portion butter to make AN Anchovy Spread for toast.
- > Use as you would anchovies for Pizza-Pasta Sauce, Salad Dressings, Classic Caesar Salad, Canapé topping.

Recipe Notes



HAPPY COOKING !!
Heidi & David



Autumn Risotto

4	TBSP butter, divided
1/4	cup finely chopped onions
2	TBSP <u>Tomato Paste</u>
1	TSP <u>Garlic Paste</u>
2	cups peeled and finely chopped butternut squash
2	TBSP Minor's chicken Base
6	cups hot mixed with above base. Divided
2	cups medium grain rice, such as Arborio
1/2	cup dry white wine
	Salt and freshly ground black pepper
1/2	cup freshly grated Parmigiano-Reggiano

Melt 2 TBSP butter over medium heat in a wide heavy saucepan. Add onions and cook 10 minutes or until golden. Stir in the Tomato and Garlic Pastes. Add squash and 1/2 cup of broth. Cook, stirring, until liquid almost evaporated. Add rice and cook, stirring with a wooden spoon, for 2 minutes. Stir in wine. Add 1/2 cup of hot broth and stir until liquid is absorbed. Continue adding broth 1/2 cup at a time, stirring after each addition. Adjust heat so that the liquid simmers rapidly but the rice does not stick to pan. Halfway through cooking, stir in salt and pepper to taste. When rice is tender, yet firm to the bite, stop adding liquid. Remove pan from heat. Stir in remaining 2 TBSP butter and cheese.

Serves 6

Pesto Shrimp Stir-Fry

1/3	cup <u>Pesto Paste</u>
2	TBSP <u>Garlic Paste</u>
1/2	cup chopped fresh parsley
1	cup walnuts, toasted and finely chopped
1/3	cup raisins, chopped
	Salt
1	pound spaghetti

Melt butter with oil, in a large skillet over medium heat. Add Garlic Paste and stir 1 minute. Add in shrimp and salt and pepper to taste. Cook, stirring frequently, until shrimp are pink and almost cooked through, about 4 minutes. Turn off heat. Add Pesto Paste and parsley to skillet and toss well. Scrape shrimp and sauce onto a serving platter. Serve hot. Serves 4

Pesto Fish Fillets

4	sea bass, sole or other white fish fillets (about 1-1/4 pounds)
	Salt and freshly ground pepper
3	TSP <u>Pesto Paste</u>
	TSP <u>Garlic Paste</u>
1	TBSP finely chopped parsley
3	TBSP olive oil, divided
2/3	cup plain dry breadcrumbs, such as Japanese panko
	Lemon wedges

Preheat the oven to 450° F. Oil baking pan large enough to hold fish in a single layer. Arrange fillets in pan. Sprinkle with salt and pepper. Stir together Pesto and Garlic Pastes, parsley, and 2 TBSP oil in small bowl. Stir in breadcrumbs until just moistened. Scatter crumbs on top of fish. Drizzle with remaining 1 TBSP oil. Bake 8-10 minutes according to thickness of fish. Serve hot with lemon wedges. Makes 4 servings.

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Pizza Crostini

- 8 1/2-inch thick slices Italian bread
- 3 TBSP **Tomato Paste**
- 2 TSP olive oil
- 1 TSP **Garlic Paste** or 1 small garlic clove, minced
- 1/4 TSP dried oregano
- Salt and freshly ground black pepper
- 8 thin slices smoked or fresh mozzarella cheese
- 4 fresh basil leaves

Preheat oven to 450°F. Place bread slices on baking sheet. Toast bread 5 minutes. Stir together Tomato Paste, olive oil, Garlic Paste, oregano, salt and pepper to taste, in a small bowl. Stack basil leaves and cut crosswise into narrow ribbons. Spread sauce on toasted bread. Top each with a piece of cheese and a sprinkling of basil. Return pan to oven and bake 5-7 minutes, or until cheese is slightly melted. Serve immediately. Makes 4 servings.

Neapolitan Spaghetti with Walnuts, Garlic and Raisins

- 1/3 cup **Pesto Paste**
- 2 TBSP **Garlic Paste**
- 1/2 cup chopped fresh parsley
- 1 cup walnuts, toasted and finely chopped
- 1/3 cup raisins, chopped
- Salt
- 1 pound spaghetti
- Freshly ground pepper

Pour oil into a skillet large enough to hold pasta. Add Garlic Paste and parsley and cook over medium heat 3-4 minutes stirring often. Stir in walnuts, raisins and a pinch of salt. Bring at least 4 quarts of water to a boil in a large pot. Add 2 TBSP salt, then pasta. Stir well. Cook over high heat, stirring frequently, until pasta is tender yet still firm to the bite. Drain pasta, reserving some cooking water. Toss pasta with sauce from skillet and just enough of the cooking water to keep it moist. Add a generous grinding of black pepper. Serve immediately. Serves 6

Steak Pizzaiola

- 2 TBSP olive oil
- 4 small tender steaks (about 1-1/4 pounds)
- Salt and freshly ground pepper, to taste
- 2 TBSP **Garlic Paste** or 2 large cloves, finely chopped
- 3 TBSP **Tomato Paste**
- 3 cup dry white wine
- 1/2 cup water
- 1/2 TSP dried oregano
- 1 Pinch crushed red pepper
- Fresh oregano for garnish

Heat oil over medium heat in large skillet. Pat steaks dry. Cook until browned on both sides. Sprinkle with salt and pepper. Remove meat to a platter. Add Garlic Paste to pan and cook 1 minute. Blend in Tomato Paste. Stir in wine, water, oregano, crushed red pepper, and salt to taste. Bring sauce to a simmer. Cook 10 minutes or until sauce is thickened. Slice steaks, and return to sauce. Cook briefly, turning steaks, until warmed and cooked to taste. Serve hot, with noodles and green beans if desired. Garnish with oregano. Serves 4

Roman Bean & Pasta Soup

- 1 medium onion, finely chopped
- 2 TBSP olive oil
- 1 celery rib, finely chopped
- 2 TBSP **Garlic Paste** or 2 large cloves, finely chopped
- 2 TBSP **Tomato Paste**
- 2 cans (15.5 oz) Cannellini or Great Northern beans, drained and rinsed
- 3 TSP **Minor's Chicken Base**
- 3 Cups water
- 1 cup elbow pasta
- 2 teaspoons **Pesto Paste**, optional

Cook onion in olive oil over medium heat for 5 minutes, in large saucepan. Stir in celery and cook 5 minutes more. Add garlic and tomato pastes, beans, base, and water. Bring soup to a simmer and cook 10 minutes, stirring occasionally and mashing beans with back of a spoon. Season to taste with pepper. Add pasta and cook 8-10 minutes more or until pasta is tender. Stir in Pesto Paste, if using. Serve hot. Makes 4 servings.

Penne with Pesto, Green Beans and Goat Cheese

- 1/3 cup **Pesto Paste**
- 2 TBSP olive oil
- 4 ounces soft, fresh goat cheese, crumbled
- 1 pound penne pasta
- 12 ounces green beans, cut into 1-inch lengths
- Salt
- 1/2 cup freshly grated Parmigiano-Reggiano
- Freshly ground black pepper

Bring at least 4 quarts of water to boiling in a large pot. Whisk together Pesto Paste and olive oil, in large serving bowl. Stir in goat cheese. Add penne, green beans, and salt to taste to boiling water. Cook, stirring occasionally, until pasta is tender yet still firm to the bite. Scoop out 1/2 cup of cooking water and set aside. Drain pasta and add it to bowl with sauce. Toss well, adding some of the hot pasta water as needed to thin the sauce. Add grated cheese and black pepper to taste. Toss again. Serve hot. Serves 6

Sun Dried Tomato Baked Fish Fillets

- 4 TBSP **Sun Dried Tomato Paste**
- 3 TBSP extra virgin olive oil
- Pinch of dried thyme
- Salt and freshly ground pepper to taste
- 2 TBSP plain dry bread crumbs
- 2 TBSP grated Parmesan cheese
- 2 TSP chopped fresh parsley
- 1 1/2 pounds fish fillets, such as sole, flounder, or sea bass

Preheat oven to 450°F. Lightly oil a baking dish large enough to hold fish in a single layer. Stir together Sun Dried Tomato Paste, 1 TBSP olive oil, thyme, salt and pepper to taste, in a small bowl. Toss together bread crumbs, parsley, cheese, and remaining 2 TBSP olive oil. Arrange fish in baking dish. Spread fish with tomato paste mixture. Sprinkle with crumbs. Bake 5-8 minutes, depending on thickness of fish, until it is just opaque when cut in thickest part. Serves 4

Sicilian Grilled Chicken

- Pesto:
- 1/4 cup almonds
 - 1 TBSP **Garlic Paste** or 2 large garlic cloves
 - 1/2 cup packed fresh basil leaves
 - freshly ground pepper
 - 1/2 TSP **Minor's Chicken Base**
 - 1 cup chopped fresh tomatoes
 - 1/4 cup freshly grated Parmigiano Reggiano
 - 2 TBSP **Sun Dried Tomato Paste**
 - 2 TBSP extra virgin olive oil
 - 2 TBSP water
 - 4 boneless skinless chicken breasts

In food processor or blender, combine and chop almonds, Garlic Paste, basil, pepper to taste and base. Add tomatoes, cheese, Sun Dried Tomato Paste, water, and oil until finely chopped. Heat a grill or grill pan. Brush with oil. Salt and pepper chicken and place on grill. Cook 4 minutes or until nicely browned. Turn chicken and cook 3-4 minutes longer or until just cooked through. Transfer chicken to a platter. Spoon on prepared sauce. Serve hot or at room temperature. Serves 4

Garlic and Herb Bread

- 1 loaf French or Italian bread
- 2 TBSP **Garlic Paste**
- 1 TBSP **Herb Paste**
- 6 TBSP softened unsalted butter

Preheat oven to 350°F. Cut bread into 1/2-inch slices without cutting all the way through loaf. Place loaf on a large sheet of aluminum foil. Stir together Garlic and Herb Pastes and butter. Spread it between the slices. Wrap foil around bread. Bake 15 minutes. Carefully open foil and bake 5 minutes more. Serve hot. Serves 6

Herbed Chicken and Tomatoes

- 4 boneless, skinless chicken breasts
- 2 TBSP olive oil
- 2 cups halved cherry tomatoes
- 1/4 cup dry white wine or chicken broth
- 1 TBSP **Herb Paste**
- Salt and freshly ground pepper

Sprinkle the chicken with salt and pepper. In a large skillet, heat the oil over medium high heat. Add the chicken and cook until browned on both sides, 8 to 10 minutes. Remove and keep warm. Add the tomatoes to the skillet. Cook 1 minute or until softened. Add the wine and bring to a simmer. Cook until the liquid is reduced and slightly thickened. Stir in the Amore Herb Paste until blended. Return the chicken to the pan and cook, turning the pieces, until cooked through. Serve hot.

That's Amore Pizza

- 5 TBSP **Tomato Paste**
- 2 TSP **Garlic Paste**
- 1 TBSP olive oil
- 1/2 TSP oregano
- 2 medium tomatoes
- 1 lb fresh or thawed frozen pizza dough
- 6 oz thin sliced provolone cheese
- 3 oz Italian sausage, cooked & drained (or thin sliced prosciutto)
- 2 TBSP **Pesto Paste**
- 12 ounces shredded mozzarella

Preheat oven to 425°F. Line a 10 x 2-inch heart-shaped or round cake pan with aluminum foil, overlapping sides of pan 2 inches. Lightly oil foil. Stir Tomato and Garlic Paste with olive oil and oregano. Cut tomatoes in half, remove core and squeeze juice out. Slice thin. Pat dough to fit pan, pressing dough against sides and over rim. Place half provolone on dough and cover with tomato paste mixture. Layer sausage and provolone; dot with Pesto Paste. Layer on tomato slices and top with mozzarella. Bake 35 minutes or until browned. Let stand 10 minutes before cutting.

Tuscan Steak With Anchovy Sauce

- 1/4 cup olive oil
- 1 tablespoon **Anchovy Paste**
- 1 tablespoon chopped parsley
- 1/2 teaspoon chopped fresh rosemary
- 1 pound flank steak
- Salt and coarsely ground pepper

Whisk together olive oil, Anchovy Paste, parsley and rosemary. Preheat broiler or a barbecue grill. Pat steak dry and sprinkle with salt and pepper. Broil or grill steak 5 to 6 minutes on each side or until done to taste. Place steak on a cutting board. Cover and let stand 5 minutes. Thinly slice steak across the grain. Serve with sauce.

Broccoli, Tomatoes and Pasta With Herb Sauce

- broccoli, trimmed and cut into bite-size (1 1/2 LBS)
- Salt
- 3 cup olive oil
- 1 TBSP **Garlic Paste**
- 1 pint cherry tomatoes, halved
- 2 Tsp **Herb Paste**
- 1 pound whole wheat or white penne

Boil large pot of water. Add salt to taste. Add broccoli and cook 5 minutes. Remove with a slotted spoon. Bring water back to a boil. Heat oil in large skillet over medium heat. Stir in Garlic Paste. Add broccoli and tomatoes and cook, stirring, until tender. Stir in Herb Paste. Add pasta to boiling water. Cook, stirring often, until tender. Drain, reserving some of the cooking water. Add pasta to skillet and toss well. Add some of cooking water if pasta seems dry. Serve hot. Serves 4-6

Penne Alla Vodka

- 2 TBSP butter
- 1/4 cup finely chopped shallots or onions
- 3 TBSP **Tomato Paste**
- Pinch of crushed red pepper
- 1 cup heavy cream
- 1/4 cup vodka
- 1 TSP **Minor's Chicken Base**
- 1 pound penne or other short pasta tubes
- 1/2 cup freshly grated Parmigiano-Reggiano

Melt butter over medium low heat in skillet large enough to hold all the pasta. Add shallots and cook until golden, about 2 minutes. Add Tomato Paste and crushed red pepper. Cook, stirring, 1 minute or until blended. Add heavy cream and vodka and cook for 1 additional minute. Meanwhile, bring 4 quarts of water to a boil in a large pot. Add pasta and salt to taste. Cook, stirring frequently, until pasta is firm yet tender to the bite. Drain pasta and add to skillet with sauce. Add cheese and toss well. Serve hot. Serves 4

Herbed Tuna, Green Bean and Potato Salad

- 1 pound small new potatoes
- Salt
- 12 ounces green beans, trimmed
- Dressing
- 4 TBSP olive oil
- 2 TBSP red wine vinegar
- 1 tsp **Herb Paste**
- 1/2 tsp **Garlic Paste**
- Freshly ground pepper
- 2 hard cooked eggs, peeled and quartered
- 2 medium tomatoes, cut into wedges
- 1 (6 ounce) can tuna in olive oil, drained

Place potatoes in large pot with salted water to cover. Simmer until potatoes are tender, about 20 minutes. Remove potatoes and let cool. Bring water back to simmer. Add beans and cook until tender, about 5 minutes. Drain and cool. In a jar with a tight fitting lid, combine oil, vinegar, Herb and Garlic Paste, and salt and pepper to taste. Cover and shake until blended. Toss green beans with one third of dressing and arrange on a platter. Peel and slice potatoes. Toss potatoes with one third of dressing and salt to taste. Place potatoes on top of beans. Arrange eggs and tomatoes around vegetables. Break tuna into chunks and place on top. Drizzle with remaining dressing and serve.

Anchovy Salad Dressing

- 1/2 cup olive oil
- 2 tablespoons red wine vinegar
- 2 tablespoons **Anchovy Paste**
- 1 teaspoon **Garlic Paste**
- Salt and freshly ground pepper to taste

Combine all ingredients in a jar with a tight fitting lid. Shake well until blended.

Pasta With Herbed Fresh Tomato Sauce

- 3 medium tomatoes, cut into bite-size pieces
- 1/2 cup jarred roasted peppers, cut into 1/2-inch pieces
- 1/2 cup pitted Kalamata olives, chopped
- 1 TBSP **Garlic Paste**
- 1 TBSP **Herb Paste**
- 1/3 cup olive oil
- Salt and freshly ground pepper
- 1 pound pasta shells or orecchiette
- 8 ounces fresh mozzarella, cut into 1/2 inch pieces

Put tomatoes, roasted peppers, olives, and Garlic and Herb Pastes in large serving bowl. Add oil and stir well. Add salt and pepper to taste. Bring a large pot of water to boiling. Add pasta and salt to taste. Stir well. Cook, stirring occasionally, until pasta is tender. Drain and toss with sauce. Scatter mozzarella on top and toss well. Serve warm. Serves 4-6

Red, White, and Green Torta

- 8 ounces marscapone, at room temperature
- 3 TBSP **Sun Dried Tomato Paste**
- 1 TSP **Garlic Paste**
- 1 TBSP **Pesto Paste**
- Toast, breadsticks, crackers or cut up raw vegetables

Line a deep 1-1/2-cup bowl with plastic wrap. Divide the marscapone between two small bowls. Whisk marscapone until softened and spreadable in each bowl. Add Sun Dried Tomato and Garlic Paste to one bowl and blend well with a rubber spatula. Spread the mixture in the bottom of plastic wrapped lined bowl. Blend Pesto Paste with remaining softened marscapone. Spoon it over tomato mixture and smooth the top. Cover top of bowl with plastic wrap and place a can or similar object on top to weigh it down. Refrigerate several hours or overnight. When ready to serve, uncover bowl and invert it on center of a serving platter. Peel off plastic wrap. Surround torta with toast or vegetables. Garnish with sprigs of fresh basil. Serves 8 Fresh basil for garnish

Angel Hair Pasta with Tomato and Black Olive Sauce

- 1 lb. Angel Hair Pasta
- 2 lb. Chopped Tomatoes
- 2 cloves garlic
- 6T. Extra Virgin Olive Oil
- 6oz. black olives, drained, pitted and finely chopped
- 2 tsp. **Black Olive Paste**
- 3 tsp. oregano
- 1/2 tsp. crushed chillies
- dash of salt

Place tomatoes and garlic in a heavy-bottomed pan. Simmer over low heat for 15 minutes. Meanwhile, cook pasta according to directions for al dente. Add oil, olives, olive paste, oregano and chillies to tomatoes. Cook additional 2 minutes. Season with salt. Drain pasta and toss with /tomato mixture. Serve immediately.