



Dei Fratelli In The News

Category: **Whole Tomatoes**
 Title: **Recipe Roundup**
 Publication: **The Paris Post-Intelligencer**
 Circulation: **8,050**
 Date published: **03/04/09**

page 1 of 1



Glazed Doughnuts

From Fleischmann's

3 to 3-1/2 cups all-purpose flour
 1/4 cup sugar
 2 envelopes rapid rise yeast
 1 teaspoon salt
 1 teaspoon ground nutmeg
 1/2 cup water
 1/2 cup milk
 1/4 cup butter
 1 large egg

Powdered Sugar Glaze:
 2 cups powdered sugar, sifted
 1/4 cup milk
 1 teaspoon vanilla extract

In large bowl, combine 1 cup flour, sugar, undissolved yeast, salt and nutmeg. Heat water, milk and butter until very warm (120°-130°F). Gradually add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scrape bowl occasionally. Add egg and 1 cup flour; beat 2 minutes at high speed. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, 8-10 minutes. Cover; let rest 10 minutes.

Roll dough to 1/2-inch thickness; cut with 2-1/2 inch doughnut cutter. Knead together trimmings; re-roll and cut. Place doughnuts on greased baking sheets. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Deep fry at 375°F for 2 minutes or until browned, turning once. Drain on paper towels. Dip doughnuts into Powdered Sugar Glaze while warm. Cool on wire racks.

Powdered Sugar Glaze: Combine powdered sugar, milk and vanilla. Stir until smooth.

Makes 18 doughnuts.



Nutty Butterilk Oat Pancakes

From Taste of Home

1 cup quick-cooking oats
 1-1/4 cups buttermilk
 1/2 cup all-purpose flour
 1 tablespoon sugar
 1 teaspoon baking powder
 1/2 teaspoon salt
 1/4 teaspoon baking soda
 2 tablespoons plus 1-1/2 teaspoons canola oil
 1 egg, lightly beaten
 1/3 cup finely chopped pecans

In large bowl, combine oats and buttermilk; let stand 5 minutes. In small bowl, combine flour, sugar, baking powder, salt and baking soda; stir into oat mixture. Add oil and egg; fold in pecans. Let stand 10 minutes. Pour batter by 1/4 cupful onto greased hot griddle. Turn when bubbles form on top; cook until golden brown.

Makes 8 pancakes.

Tomato Egg Scramble

From Dei Fratelli, www.DeiFratelli.com

2 sliced tomatoes from one can whole tomatoes
 4 large eggs, well-beaten
 6 slices bacon
 1/2 teaspoon sugar
 Salt and pepper to taste

Fry bacon until all fat has been rendered; drain bacon on paper towels. Leave 3 tablespoons bacon drippings in skillet; add tomatoes, sugar, salt and pepper. Cook over medium-high heat 2 minutes, lower heat to low. Cover, cook 15 minutes or until tomatoes become thick; stir occasionally to keep from sticking. Add eggs, stir mixture until eggs are cooked (mixture should be a bit grainy but still have some moisture). Serve with cooked bacon.

Serves 4.

Breakfast Burritos

From Jan Clement

14-ounce package of chorizo-flavored smoked sausage, diced
 8 eggs
 1/4 cup half and half
 2 tablespoons green and/or red bell pepper, diced (optional)
 1 tablespoon scallion, chopped
 1/2 cup shredded cheddar or Mexican blend cheese
 Salt and pepper to taste
 Eight 8-inch flour tortillas

Garnishes: Shredded cheese, sour cream, salsa

Brown/heat diced sausage in a nonstick pan. Mix eggs, half and half, pepper(s), scallion, cheese, salt and pepper together.

Cook egg mixture in nonstick pan that has been lightly sprayed with cooking spray. Stir eggs frequently, cook until eggs are set. Combine egg and meat mixtures.

Heat tortillas according to package directions. Fill middle of each tortilla with sausage/egg mixture and roll. Place burritos in a baking dish in a warm oven prior to serving to melt additional cheese.

Top with sour cream and salsa.

Fried Molasses Fritters

From Gloria J. Morrow

1 cup flour
 2 teaspoons baking powder
 1 cup cornmeal
 2 eggs, beaten
 1/2 cup milk
 1/3 cup sugar
 1 cup powdered sugar

Oil for frying

Sift dry ingredients into a medium bowl. Add remaining ingredients except powdered sugar; beat well. Drop by tablespoonsful into hot oil. Fry to a golden brown. Drain on paper towels. Roll in powdered sugar.

Serves 4.

Breakfast Pizza

From Ann Shelton

1 pound pork sausage
 Two 8-ounce packages refrigerated crescent dinner rolls
 1 cup shredded cheddar cheese
 1 cup shredded mozzarella
 6 beaten eggs
 1/2 cup milk

Cook sausage in a medium skillet until browned, drain. Set aside.

Separate crescent dough, place triangles in a large greased jelly roll pan matching sides so all of dough is evenly in pan. Press bottom and sides to form crust, seal perforations. Bake at 375°F for 5 minutes on lower rack. Crust will be puffy when removed from oven. Reduce temperature to 350°F.

Spoon sausage over dough; sprinkle with cheeses. Combine eggs and milk; pour over sausage mixture, bake at 350°F on lower rack 30-35 minutes.

Country Ham & Orits Quiche

From Jan Clement

1 cup water
 1/3 cup dry quick-cooking grits
 1 cup half and half
 1 cup shredded sharp cheddar cheese
 1/2 cup finely diced country ham
 2 large eggs
 2 large egg whites
 Pepper to taste
 Dash Worcestershire sauce
 Fresh or dried parsley or chives

Preheat oven to 350°F. In saucepan, boil water; stir in grits. Reduce heat, cover, cook 5 minutes or until slightly thickened. In bowl, combine grits, milk, cheese, ham, eggs, egg whites, pepper and Worcestershire. Pour mixture into 9-inch pie pan coated with nonstick cooking spray. Sprinkle parsley or chives on top. Bake 30 minutes or until set.

To read more articles about Dei Fratelli Products visit <http://www.DeiFratelli.com/mediakit.html>