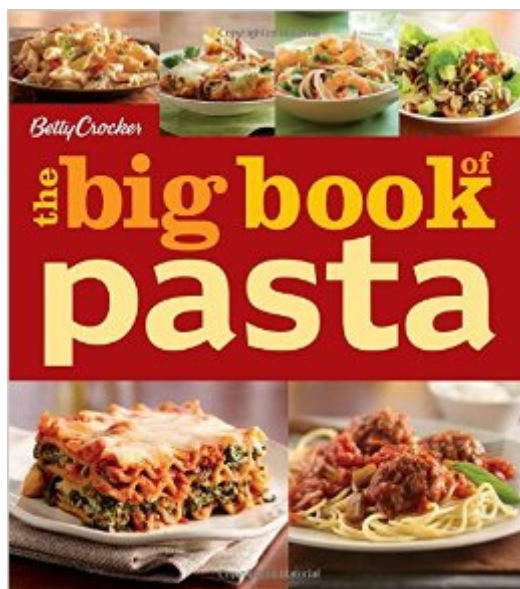


The book was found

Betty Crocker The Big Book Of Pasta (Betty Crocker Big Book)



Synopsis

Featuring a variety of 175 tasty and hearty recipes, *Betty Crocker The Big Book of Pasta* shows how delicious and versatile this pantry staple can be when planning family meals. Pasta is the perfect dinnertime solution for busy, budget-conscious families, and this collection delivers with more than 175 delicious, creative, and foolproof recipes and more than 125 beautiful full-color photos. Information on mix-and-match recipes, working with non-wheat pastas and different cooking methods for fresh versus dried pastas helps home cooks find perfect noodle and sauce combinations for every night of the week—from oven-baked Moroccan Spinach Lasagna or Classic Spaghetti and Meatballs to simmering one-pot soups featuring tortellini and orzo. Special icons highlight Fast, Make-Ahead, and Meatless recipes. The book even includes information on making fresh pasta and gnocchi, for those cooks looking to take their pasta prep to the next level.

Book Information

Series: Betty Crocker Big Book

Paperback: 336 pages

Publisher: Betty Crocker (February 2, 2016)

Language: English

ISBN-10: 0544579984

ISBN-13: 978-0544579989

Product Dimensions: 8 x 0.8 x 9 inches

Shipping Weight: 1.7 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 starsÂ Â See all reviewsÂ (6 customer reviews)

Best Sellers Rank: #439,965 in Books (See Top 100 in Books) #73 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Poultry #98 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Pasta & Noodles #106 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Brunch & Tea

Customer Reviews

Short Rib Sausage Ragu from The Big Book of Pasta Prep time: 35 minutes | Start to Finish: 3 hours 35 minutes | Makes: 8 servings 1. Heat oven to 350° F. Sprinkle ribs with salt and rub it into all surfaces. In 6-quart Dutch oven or saucepan, heat oil over medium-high heat. Cook ribs in oil 6 to 8 minutes, turning frequently, until browned on all sides (brown ribs in batches if necessary). Remove ribs; set aside. 2. Reduce heat to medium. Add carrots, celery, onion, garlic and sausage to Dutch oven. Cook 6 to 8 minutes, stirring frequently and scraping up any browned bits, until

sausage is browned. Drain any fat if necessary. Stir in wine; heat to boiling. Reduce heat; simmer uncovered about 6 minutes or until wine is almost evaporated. 3. Stir in tomato paste and flour until well blended. Gradually stir in 2 1/2 cups of the broth; stir in pepper and bacon. Place herb sprigs on counter and tie together with kitchen string, place in broth. Place ribs into broth, coating with broth on all sides. Ribs may not fit in a single layer and will not be submerged in broth mixture. 4. Cover and bake 2 1/2 to 3 hours or until ribs are starting to fall apart when tested with fork and are well browned. Remove ribs. Skim off fat from sausage, bacon and any sauce mixture in Dutch oven and discard. Cut excess fat from ribs and discard. Pull ribs into 1-inch pieces; return to reserved sausage and bacon mixture in Dutch oven and toss to coat. Heat until hot. Serve over pasta; sprinkle with cheese. Nutrition Information 1 Serving: Calories 440; Total Fat 31g (Saturated Fat 11g; Trans Fat 1g); Cholesterol 125mg; Sodium 750mg; Total Carbohydrate 3g (Dietary Fiber 0g, Sugars 1g); Protein 35g Exchanges: 5 Medium-Fat Meat, 1 Fat

Ingredients 3 lbs. boneless beef short ribs 1 teaspoon salt 2 tablespoons olive oil 1/4 cup finely chopped carrot 1/4 cup finely chopped celery 1/4 cup finely chopped onion 2 cloves garlic, finely chopped 4 oz mild bulk Italian pork sausage 1/2 cup dry red wine 2 tablespoons tomato paste 1 tablespoon all-purpose flour 2-1/2 cups reduced-sodium beef broth 1/4 teaspoon pepper 2 slices bacon, crisply cooked, crumbled 2 sprigs fresh thyme (about 5 inches long) 2 sprigs fresh rosemary (about 5 inches long) Hot cooked pappardelle or rigatoni pasta, if desired Shredded Parmesan cheese, if desired

[Download to continue reading...](#)

Betty Crocker The Big Book of Pasta (Betty Crocker Big Book) Homemade Pasta Dough: How to make pasta dough for the best pasta dough recipe including pasta dough for ravioli and other fresh pasta dough recipe ideas The Betty Crocker The Big Book of Cupcakes (Betty Crocker Big Book) Betty Crocker The Big Book of Bisquick (Betty Crocker Big Book) Betty Crocker The Big Book of Slow Cooker, Casseroles & More (Betty Crocker Big Book) Betty Crocker's The Big Book of Pies and Tarts (Betty Crocker Big Book) Betty Crocker The Big Book of One-Pot Dinners (Betty Crocker Big Book) Betty Crocker Best Bread Machine Cookbook (Betty Crocker Cooking) Betty Crocker Living with Cancer Cookbook (Betty Crocker Cooking) Betty Crocker Diabetes Cookbook: Great-tasting, Easy Recipes for Every Day (Betty Crocker Cooking) Betty Crocker the Big Book of Cookies Spiralizer Recipes: 50 The Best Spiralizer Recipes From Classic Pasta Dishes, To Salads, Noodle Soups, Fries, Breakfast Noodles-Crush Your Pasta ... Recipe Book, Spiralizer, Spiralizer Cookbook) Mastering Pasta: The Art and Practice of Handmade Pasta, Gnocchi, and Risotto The Pasta Bible: A Complete Guide To All the Varieties and Styles of Pasta, with Over 150 Inspirational

Recipes From Classic Sauces to Superb Salads, and From Robust Soups to Baked Dishes. Making Artisan Pasta: How to Make a World of Handmade Noodles, Stuffed Pasta, Dumplings, and More Pasta: Classic and Contemporary Pasta, Risotto, Crespelle, and Polenta Recipes (at Home with The Culinary Institute of America) Pasta Sfoglia: From Our Table to Yours, More Than 100 Fresh, Seasonal Pasta Dishes Pasta by Hand: A Collection of Italy's Regional Hand-Shaped Pasta Betty Crocker's Cook Book for Boys and Girls Betty Crocker's Cooky Book

[Dmca](#)