



Triangle Sons & Daughters of Italy

Serving the North Carolina Triangle since 2004

2817

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IL GIORNALE DI TSDIA

Novembre, 2024



Follow us on Facebook at
“Triangle Sons & Daughters of Italy”



And on our YouTube Channel
[youtube.com/@tsdoiyoutube7441](https://www.youtube.com/@tsdoiyoutube7441)

Please note that we take photos and videos at our events. If you do not want your image to appear on either Facebook or YouTube, you must tell the photographer at the time.

Il Giornale di TSDIA

Editor Nick Verna

Send comments or suggested materials to
nickverna14@gmail.com

TSDIA Calendar of Events

- Nov 14 – Meet & Greet: Get to Know Your Extended Italian Family
- Nov 16 – Sip & Stroll and Meet FOTO (Future of the Order)
- Nov – Donation opportunity with Family Promise
- Nov 25 – Conversational Italian
- Dec 7 – Community Service Opportunity with Triangle Disabilities & Autism Services
- Dec 8 – Christmas Dinner Mama Mia
- Dec 11 – Holiday Cookie Express & Exchange
- Dec 15 – Christmas Dinner Cape Fear Seafood
- Dec 18 – Christmas Dinner Farina Neighborhood Italian
- Dec 14 – Donation opportunity with USO

November Birthdays

This month we celebrate the birthdays of those members celebrating in November: Janne

LoFaro (1), Ross Tucci (1), John Loeb (2), Gina Cozzi Noble (5), Jake Paldino (6), Peter Vetere (7), Nancy Doyle (15), Anita Zelek (16), Laura Russell (17), William Davis (19), Adena DiTonno (20), Kathy Maurio (20), Charlotte DiLeonardo (21), Maria Knall (21), Alex Gordon (23), Brian Grier (24), Dominic Mastroianni (26), Jim Pepe (27), Fran Castellano (28), Michael Taranto (29), Anne Federico (30), Robin Lucarelli (30), Morgan Sue (30).



Good & Welfare

Update on Julia Bledsoe's Recovery

It's been nearly 5 months since we have been home. 153 days of agony, heartbreak, uncertainty, but it's also been filled with hope, joy, and gratefulness because of our community who knew what we needed before we knew ourselves. We thank God for his many blessings as we will return home the first week of November! We continue to rise each morning and be thankful for the gift of life itself, for the boundless love of family and friends, and for the endless opportunities to show kindness to others even though we struggle inside. Julia will continue to work hard to regain as much strength as possible through therapy and adaptive gym in Raleigh and she will return to school in January. There are so many things to look forward to and we thank you, each of you, for holding us close as we continue this journey together.

Karen Bledsoe

Letter From the President

Dear Members:

It's time for a Fall Flurry of Activity! All of these TSDIA Events are a great way to meet and build relationships with your extended Italian American family.

If you have not done so, please take a moment to visit the Events Tab on the TSDIA Website (<https://www.tsdia.org/events-2-2/>) to register for these fun filled activities.

MEET & GREET: GET TO KNOW YOUR EXTENDED ITALIAN AMERICAN FAMILY

(November 14, 2024. See Website for All Details)

Whether you are a newer member who wants to get to know other members better, or a longer-term member who wishes to welcome new members and expand your circle; then this is the event for you.

SIP & STROLL AND MEET FOTO (FUTURE OF THE ORDER)

(November 16, 2024. See Website for All Details)

OSDIA has a select group of members from across the USA who are under 40 years of age and nominated by their Lodges to get more engaged in the organization. USA FOTO Members and representatives from the National OSDIA Office are coming to visit. This event is for all ages. Sip a specialty drink and then Stroll to other Stations for more sipping and tasty bites

HOLIDAY COOKIE EXPRESS & EXCHANGE

(December 11, 2024. See Website for All Details)

Hop on board the TSDIA Cookie Express Train and get ready to exchange holiday cookies. You don't need to be an award-winning baker to participate. It can be a simple new recipe or a long-time family favorite.

DECEMBER DINING EVENTS

Payment links will soon be distributed to pre-registered members for the 2nd Christmas Dinner on December 15th and the Seven Fishes Luncheon on December 18th.

I am looking forward to a fun filled Fall.

Don Cimorelli - TSDIA 2817 President

TSDIA Sponsors Event for Homeless Families

TSDIA will be a Platinum Sponsor of the charity concert “Flamino Nights” featuring local Spanish guitarist Ed Stephenson. All proceeds will go to helping end family homelessness through Family Promise of the Triangle of the non-profits that the Triangle Sons and Daughters of Italy sponsors. Tickets are on sale now. Go to <https://www.ticketleap.events/tickets/eduardo-de-rosamaria/family-promise-fundraiser-featuring-eduardo-de-rosamaria-flamenco-ensemble> to purchase tickets.



FLAMENCO NIGHTS

Featuring
EDUARDO STEPHENSON

\$30

Nov 12th, 7:00pm | Highland United Methodist Church
1901 Ridge Road, Raleigh

Vicki Prozze Honored by Daughters of America

Vicki Prozze received a special honor from the Daughters of the American Revolution last month. This year’s yearbook was dedicated to Vicki for her outstanding work with the organization and her commitment as treasurer. Aside from the Yearbook being dedicated in her name as special recognition as a United States DAR citizen, the other unique honor, that is highly unusual, is that she is also an Italian Citizen. So, Vicki is recognized with distinctive American heritage and carries a Dual Passport as an Italian Citizen. OSDIA and TSDIA takes great pride in its US heritage and Vicki.

Dedication

This year’s yearbook is presented in honor of Vicki Pirozzi, who has been serving as our chapter’s Treasurer since 2019. She does a phenomenal job of keeping our chapter’s budget balanced, and is always there with a friendly smile to help where she is needed. Everyone who has worked with Vicki has felt her warmth. We asked her family for a bit more about our remarkable treasurer, and here’s what they said:



As the eldest of three sisters, Vicki has always embraced her role as a leader and nurturer. Her sisters, Nancy and Barbara, look up to her not just as a sibling, but as a guiding light in their lives. Vicki’s nurturing spirit extends to her own family, where she has raised three wonderful children: Ryan, Christine, and Anthony. Each of them carries the values of love and kindness that Vicki instilled in them. This past January, Vicki and her husband Joe marked their 50th wedding anniversary. This incredible journey of love and partnership has been a testament to their unwavering commitment and devotion to each other.

As a proud grandmother, Vicki finds immense joy in her three grandchildren: Isabella, Drew, and Kevin. Her love for them is boundless, and she delights in being a constant source of support and encouragement in their lives. She is not only a fantastic mother and grandmother but also a loving wife to Joe. Together, they share many interests, including a passion for skeet shooting, and traveling, especially to Italy. Their companionship is a beautiful example of a loving partnership that continues to thrive.

One of Vicki’s most cherished contributions to family gatherings is her legendary lasagna, a dish that has become a beloved staple. The secret ingredient is undoubtedly the love she pours into each layer, making it a dish that brings everyone together around the table.

In short, she embodies the essence of love, strength, and family, and this spirit is evident in her dedication and commitment to Caswell-Nash. It is with great pleasure that we dedicate the 2024-2025 Caswell-Nash Yearbook to Vicki Pirozzi.

Heritage Night 2024



2024 Outstanding Leadership Award: Mary Muth, TSDIA Treasurer

The purpose of the 2024 Outstanding Leadership Award is to recognize a Lodge Member who has played an instrumental role in the transformation of our Lodge's financial infrastructure. This includes everything from new payment systems, new invoice systems, selection of banking investment products, and more robust financial planning and reporting. Beyond that, this person serves as an Officer on the Executive Council, and she also takes the initiative to Chair Lodge events. I do not think that there is a day that goes by when this person and I do not interact on some type of Lodge matter.

On October 12th, I had the privilege to recognize **Mary Muth** with the Triangle Sons and Daughters of Italy Outstanding Leadership Award for her oversight of Financial Planning, Controls, and Operations as the TSDIA Treasurer.

Please join me in thanking Mary for all that she does to support TSDIA. She has made a difference in all aspects of our financial management.

Don Cimorelli



2024 Outstanding Business Sponsor Award: Patrick & Charlotte DiLeonardo Of Zebra Print Solutions

As a non-profit organization, Business Sponsors are a major component of our operating model. Business Sponsors provide us with products and services at cost and at no cost, business sponsors provide us with gifts for raffles, business sponsors provide us with event space, and business sponsors help spread the word in the community that the Triangle Sons and Daughters of Italy is an organization to consider joining.

On October 12th, I announced our Outstanding Business Sponsor Award. This award is extra special for 3 reasons. First, this sponsor has supported us since our earliest years of existence. They are long-term sponsors. This sponsor has provided goods and services at cost and at no charge. Second, this sponsor is a member of the Triangle Sons and Daughters of Italy. Not only are they long-term members, but they have served as officers and committee chairs over the years. Third, this sponsor willingly provides extra support with our complex projects that extend beyond our expertise.

If you have seen our posters, brochures, business cards, tickets, cookbooks, and aprons over the years, then you may be able to guess who I am referring to. I am thrilled to have announced our Outstanding Business Sponsor Award to Patrick & Charlotte DiLeonardo who are the owners of Zebra Print Solutions.

Thank you for being both a great business sponsor and members of the Triangle Sons and Daughters of Italy in America.

Don Cimorelli



FOOD & CULTURE

Interessante | Web Sites | Food | Culture | Places | Stories

Food & Culture highlights our Italian culture. If you have suggestions we can put it in a future newsletter, please email Nick Verna at nickverna14@gmail.com.

New Members

Please welcome **Diana D'Abruzzo** who attended the Festa Italiana in Apex and decided to join. She is originally from Pittsburgh, Pennsylvania and has spent 30 years in Virginia and North Carolina. She lives in Chapel Hill. Her heritage is from Sant'Angelo del Pesco and Molise region. She is a Freelance Journalist, and enjoys walking/hiking, puzzles, reading, sewing and trying to learn the Italian language. She looks forward to meeting our members and sharing her Italian heritage. Welcome Diana ddabruzzo@hotmail.com.

Benvenuto

Please welcome **Michael Chiaramonte** who attended the Festa Italiana in Apex and decided to join. Michael is originally from Lynbrook, Long Island and relocated to Clayton 17 years ago. His heritage is from Palermo, Sicily and he is a retired High School Public Speaking Teacher. He currently works part time as a Teacher at the National Fire Academy in Emmitsburg, Maryland. His interests are in fire safety and prevention. Welcome Michael mchiaramonte@nc.rr.com.

Please welcome **Dominic and Michele Mastroianni** who heard about us from members Joe and Vicki Pirozzi while dining at Farina's restaurant in Raleigh. Thank you both. They are originally from Glen Cove and Dix Hills, Long Island and have lived in North Carolina since 2005. They currently live in Wake Forest. Dominic's heritage is

from Bari, and he is a Business Development Engineer. He enjoys exercising,

woodworking, gardening, family time and following the Carolina Panthers. Michele's heritage is from Bari and Naples, and she is an Herbalist and Home School Mom. She enjoys growing herbs, exercising, wellness, hiking, kayaking, wine tasting, reading, family time and taking care of Mom.

Welcome Dominic dvm@custom-precision.com and Michele support@nourishandflourishherbals.com.

Hi-tech Space Garden



There will be a hi-tech space vegetable garden in the simulation of a mission to Mars scheduled in Armenia from 5 March to 8 April 2024: dubbed Hort3Space, it will be realized by Italian sustainable energy development agency Enea and Rome's Sapienza University with a completely automated innovative system, equipped with special LED lights and an integrated robotic arm, and it will be set up inside an inflatable tent.

DUAL CITIZENSHIP DISCOUNTED SERVICES:

Over the past year the Lodge has held two presentations/discussions on Dual Citizenship with Italy. In doing so, we covered quite a bit of information about the law and reviewed the avenues to Italian citizenship along with the process and benefits. It should be noted the methodology to achieving Italian Citizenship varies depending on each individual's approach by either attempting the process on your own or contracting a firm with the appropriate resources. There are a number of firms whose services are available for hire. One of our members (Joe Pirozzi) chose to work with Italian Citizenship Assistance (ICA) based in Rovigo, Italy, with offices in the U.S.

As special consideration, Marco Permunian, ICA's Principal, decided to offer an incentive of a 10% discount to Members of our Lodge 2817. The special 10% discount has been in place for 6 months and expires on November 15, 2024, so this is a reminder that those interested should reach out to ICA during the next four weeks.

The Terms and ICA's contact information are:

- All Members of TSDOI Lodge 2817 are Eligible
- Must contact ICA on or before November 15, 2024
- Email Lisa Bernardinello: lisa.br@italiancitizenshipassistance.com
- When contacting Lisa, mention 'TSDOI Lodge 2817'
- ICA Website: italiancitizenshipassistance.com/

NOTE: FREE CITIZENSHIP EVALUATION BY ICA TO FIRST DETERMINE IF YOU ARE ELIGIBLE TO PURSUE ITALIAN CITIZENSHIP.

If you have any questions, please feel free to contact Joe Pirozzi directly, joe@prozze.com

DISCOUNT ON ACCESS TO ITALIAN TV THROUGH CIBOR TV

See the CIBOR TV attachment to this email. Discounted pricing is available to OSDIA members to purchase a CIBOR TV box and have discounted monthly pricing for access to National and Regional Italian TV.

New Partnership Between OSDIA and CiburTV Creates Italian Cultural Connection

Plus Exclusive Member Savings!



About OSDIA

The Order Sons and Daughters of Italy in America® (OSDIA) is the largest and oldest national organization for men and women of Italian heritage in the United States, dedicated to promoting the culture, traditions, language, and legacy of our ancestors, and our contributions to the world.

About CiburTV

CiburTV provides access to over 400 national and regional Italian live channels tailored specifically for Italian-speaking viewers in the United States. Immerse yourself in the vibrant world of Italian culture, stay up to date with the latest news, and brings the richness and diversity of Italian heritage directly into your home.

OSDIA Member Benefits

As an OSDIA member, you can now enjoy exclusive savings and benefits, including:

Set-Top Decoder for \$29.99

Get the CiburTV set-top decoder at an incredible price of just \$29.99 plus shipping, a savings of over 70%! This offer also includes a one-month subscription to CiburTV.



How To Take Advantage

OSDIA members can visit CiburTV.com and use coupon code **OSDIA29** at checkout to save 70%, and renewing customers can use code **RENEW5** to redeem the subscription discount.

Enhance your connection to Italian culture, and bring more of Italy's best right to your living room!

“Our dead are never dead until we have forgotten them”.

From TSDOI Members Len and Astrid Amico

My nephew Jacob Watt recently completed a hiking journey in NE Italy to pay tribute to our great great uncle (Liborio Vaccalluzzo) who was killed in WW1 on the Austrian/ Italian border. He was 23 years old in 1915 when he was killed. This is his story.

This story begins on June 3, 1915, at 6am. Twenty-seven men of the Italian 8th/69th Ancona, under the orders of Sergeant Giacinto Zandra, have been resisting the Austrian attack led by the 18-year-old Alfiere Steiner at the command of a team from the 59th Rainer for three hours. The fog favors the Austrian maneuver: the Italians who had occupied Cima Vanscuro (Pfannspitze) must surrender. Fifteen of the Italian soldiers managed to surrender, but twelve of them fall on the field. For one of those shot and killed, it was not possible to recover his body, according to the company commander, Captain Bitossi. His name is Liborio Vaccalluzzo, born 23 years earlier in Leonforte, a town of around 20,000 souls in the province of Enna.

When Liborio Vaccalluzzo left Leonforte Sicily in May of 1915 to go to war, there was no way of knowing he would become one of countless casualties on the Italian front. With his body going unrecovered, and as one of two sons who had both enlisted in the Italian army for the war effort, the bitter news threw the family into turmoil. No information, no body returned, no head stone to cover his bones.

Almost twenty years later, in 1934, multiple human remains were found in that area, but only one soldier was identified, Concept Benfactto da Paternò. All of the others could not be identified, but their remains were brought to the Monumental Cemetery of Saint Stephen di Cadore and buried in a tomb for unknown soldiers.

In November 2020 through tenacity and love of family, my nephew Jacob Watt a distant relative of our great great uncle Liborio Vaccalluzzo, lead him on the right track to find the site of our fallen ancestor. By working with his friend Enrico Varagnolo, an Italian Military historian and Alpinist in Northern Italy, they were able to recover the documents, rebuild the place, the battle, and Liborio's demise. Jake said “Now that we know where he died, it would be nice to go up there and pay tribute to him”.

Twice Jake travelled to this remote place on the Italian/Austrian border but due to weather he was not able to make the climb on his first visit last year. On Saturday September 21st 2024, Jake and another friend

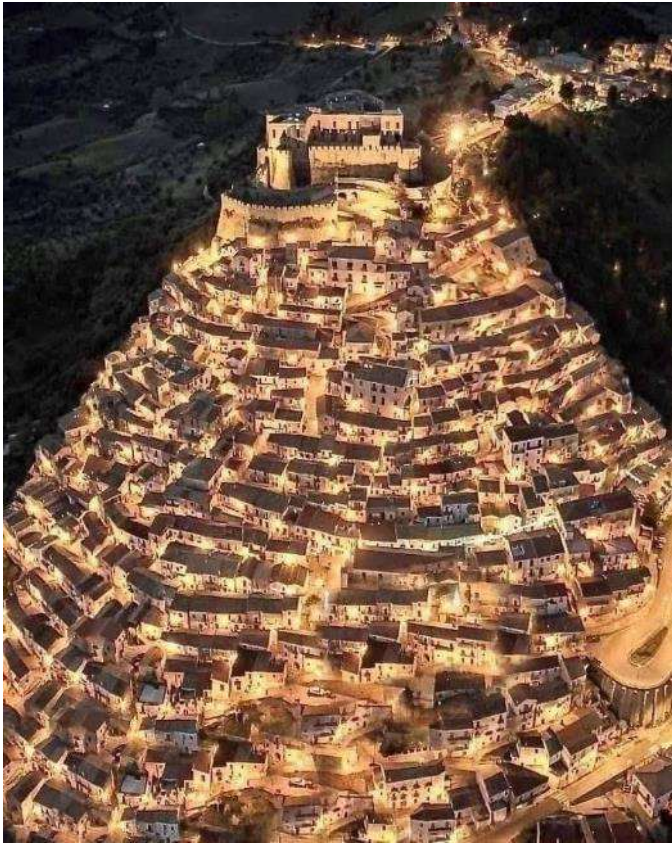
succeeded. After enduring a six-hour hike through snow covered trails, free climbing, and enough switchbacks to make you dizzy, they summited the 9,000 ft peak to honor the fallen soldier on the Dolomite front. Jake had made a wreath and a wooden marker for his great, great uncle, which he carried with him and placed at the summit as his tribute to his ancestor. Thanks to Jake, Liborio now has a marker to show the world he was here.

Jake and his hiking friend journeyed thousands of miles by car, airplane, boat, bus, and more recently by foot to accomplish this task. It was an emotional moment to be sure and the culmination of 5 years of work for my nephew. At the end of this momentous day Jake wrote: “This story is one of so many like it but this time it gets to have a happy ending, just 109 years later. I encourage each of you reading this not to forget where you come from, and the generations whose shoulders you stand upon to be where you are today”.



Rocca Imperiale Calabria

Considered the gateway to Calabria (Italy), Rocca Imperiale is one of the most picturesque medieval villages in the entire region. The Swabian castle on top with a commanding position has been enlarged a few times after the first structure erected by Frederick II of Svevia in the 13th century, especially by the Aragona dukes in 15th century.



centuries later this sauce remains a popular way to add a savory note to food in Italian cuisine. Today, colatura di alici still gets produced off the Amalfi Coast in the town Cetara using only local anchovies, salt, and wood. The fresh fish is gutted and filleted and then layered in small wooden barrels. Once full, the lid is weighted down to press the fish and salt together and it ferments in a temperate space for about three years.

As the fish ages in the barrel, the anchovies exude a liquid that becomes colatura di alici, an Italian phrase that translates to "anchovy drippings." It's very similar to fish sauces from Southeast Asia, though the aging process is about three times longer. When the colatura is done, the barrels get drilled at the bottom to let the liquid pass through any leftover anchovy bits one last time before getting processed and bottled.

Because of the time it takes to make colatura, it's one of the more expensive ingredients available. Think of this condiment more as a specialty finishing product than a main component, and use it to enhance foods, especially Italian-inspired dishes.

What Is Colatura?

The Italian version of aged fish sauce is called colatura, a rich ingredient mainly used to add a flavor boost to pasta and vegetables. This classic condiment is made much like its Southeast Asian counterpart, using only two ingredients—in this case, anchovies and salt. It's popular in Italy as a finishing product on just about anything where you'd like to add a savory, umami kick.

Fast Facts

Translates To: Anchovy sauce

Other Names: Colatura di alici

Shelf Life: 3 years from production date

Origin: Cetara in the Amalfi Coast of Italy

What Is Colatura?

This rich sauce dates all the way back to Roman times when it was called garum. Now it's called colatura, and

Colatura Vs. Southeast Asian Fish Sauce

While these two condiments are made in the same way, they do have distinct differences. For starters, colatura uses only anchovies and salt from the Amalfi Coast. Southeast Asian fish sauces can be made in a variety of ways, usually with shrimp, anchovy, mackerel, and any other high-oil fish that has a strong flavor, as well as local salt. These Asian sauces also may have herbs, molasses, or roasted rice added both for flavor and as a filler.

Both fish sauces are aged in wood, though the type of wood barrels used is different. Also, keep in mind the air and environment the mixture sits in changes the flavors as well. Asian fish sauce is typically used in Asian cooking, while colatura is used in Italian meals.

Italian Flatbread (Piadina) with Fontina and Prosciutto

<https://www.foodnetwork.com/recipes/giada-de-laurentiis/italian-flatbread-piadina-with-fontina-and-prosciutto-recipe-1939309>

Yield: 4 to 6 servings

Piadini is a lot like a pizza, except that the crust doesn't rise and it's typically cooked on a grill to give it a nice, smoky flavor and crunchy crust. It is very typical of northern Italy, where piadini are especially popular.



Ingredients

3 1/2 cups all-purpose flour, plus extra for dusting
1/2 teaspoon baking soda
1 teaspoon fine sea salt, plus extra for seasoning
1 stick butter, cut into 1/2-inch pieces, at room temperature
2 tablespoons extra-virgin olive oil
1 pound whole milk ricotta cheese
2 teaspoons lemon zest (from about 2 small lemons)
Freshly ground black pepper
6 ounces fontina cheese, shredded (about 2 cups)
4 ounces prosciutto, thinly sliced-
1 cup chopped fresh basil

Directions

Combine the flour, baking soda, and 1 teaspoon of salt in the bowl of an upright mixer fitted with a dough hook attachment. Add the butter and mix on low speed until incorporated, about 2 minutes. With the machine running, slowly add 10 to 12 tablespoons water until the mixture forms a dough around the hook. Transfer the dough to a lightly floured work surface and knead for 5 minutes until smooth. Cut the dough into 4 equal pieces. Form into disk shapes and wrap in plastic wrap. Refrigerate for 30 minutes.

Place a grill pan over medium-high heat or preheat a gas or charcoal grill. On a lightly floured work surface, roll out each piece of dough into an 8 to 10-inch circle, about 1/8-inch thick. Brush each circle with the extra-virgin olive oil and grill for 4 minutes each side. Remove the piadina from the grill to cool slightly. Combine the ricotta cheese and lemon zest in a small bowl. Season with salt and pepper. Spread each piadina with 1/2 cup of the ricotta mixture. Sprinkle the fontina cheese evenly over the ricotta cheese. Arrange 2 prosciutto slices on top of the cheeses. Cut each piadina into 8 wedges and transfer to a serving platter. Garnish with the chopped basil.

Braised Lamb Shanks & Toasted Pine Nut Gremolata

Servings: 6

By Christie Anderson – Italian Americans in the Kitchen
TSDIA Cookbook

This is one of our favorite things to make on a cold weekend for dinner. The gremolata adds a light fresh crunch to finish it. We usually serve it with polenta, risotto, or mashed potatoes.

Ingredients

For the lamb:

1 C All-Purpose Flour
6 lamb shanks
5 TBS olive oil (divided)
1 Leek (white part only chopped)
4 Carrots (cut into 1/2 inch slices)
8 Garlic Cloves (chopped)
1 28 oz. can Diced Tomatoes
1 1/2 C Beef Broth
2 sprigs Thyme
Coarse sea salt, to taste

For the gremolata:

1/4 C finely chop Italian Parsley
1/4 C Pine Nuts (toasted on
skillet until light brown)
Zest of 1 Lemon

Directions

Preheat oven to 350°F. Lightly flour each shank. Heat 3 tablespoons of the oil in a large heavy pot or casserole over medium-high heat and brown shanks on all sides. Set aside. Wipe out pan.

Heat the remaining 2 tablespoons of oil and cook leek, carrots, and garlic until lightly golden. Add lamb shanks, tomatoes, broth, and thyme.

Cover the pot and braise on low heat for 2 to 2 1/2 hours or until meat is tender, turning the shanks once or twice and covering with vegetables.

Remove shanks to a serving platter. Place pot on stove over medium-high heat and simmer for a few minutes to thicken sauce slightly.

Meanwhile, begin making the gremolata. Mix the parsley, pine nuts, and lemon zest loosely in a small bowl. Set aside until ready to serve.

Spoon the thickened sauce over lamb shanks and sprinkle the gremolata on top.



Linguini With White Clam Sauce

Servings: 2

By Georgiana Schmidt – Italian Americans in the Kitchen TSDIA Cookbook



Ingredients

2 dozen Little Neck Clams (1 dozen clams per person)
3/4 C Olive Oil
1/4 C Chopped Garlic
1/2 C Chopped Fresh Parsley
3 C Dry White Wine

Ingredients for second half of prep

1/4 C Olive Oil
1/8 C Chopped Parsley
1/2 C Chopped Fresh Parsley

Directions

Cover clams with heavily salted water and let soak for several hours. They will discard sand by themselves.

When ready, prepare steaming broth by heating the olive oil slowly. Add the garlic and parsley and cook for 30 seconds. Add the wine and bring to a boil, then lower to a simmer. Add the clams to the broth and cook until they open. Remove the clams as they open and set aside in a bowl. Discard any unopened clams. Strain the broth and set aside.

For the second half of the prep, heat the olive oil slowly and add the garlic and parsley. Cook for 30 seconds or until you smell the garlic. Add the strained broth and bring to a boil.

When ready to serve, add clams and heat, being careful not to overheat which will toughen the fish.

Cook linguini al dente and serve with sauce and clams. Top with shredded Romano or parmesan cheese.

Fig Cookies / Cucidate

By Ralph Iovino – Italian Americans in the Kitchen TSDIA Cookbook

Ingredients

For Filling:

1 lb. Dried Figs (chopped using a food processor)
1 C Seedless Raisins
1/2 C Sugar
Rind of 1 Large Orange
1/2 lb. Walnuts Or Hazelnuts (roasted and chopped)
1 C Honey
1/2 C Bourbon Whiskey
1 tsp. Cinnamon



For Pastry:

2 1/2 C Flour
2 1/2 tsp Baking Powder
Pinch of Salt
1/2 C Butter or Shortening
2 Large Eggs
1/2 tsp Vanilla Extract
1/4 C Milk

For Glaze:

Confectioner's Sugar
A few drops of Lemon Juice
Multicolored Sprinkles

Directions

Preheat oven to 400°F. Grease two baking sheets or cover with parchment. Place the figs, raisins, orange rind, and walnuts in a food processor and pulse to achieve a coarse consistency (add water if the mixture is too thick). Pulse in honey, whiskey, and cinnamon then set aside.

Sift flour, sugar, baking powder, and salt together in a large bowl. Cut in shortening with pastry blender or two knives until mixture resembles coarse cornmeal. Stir in zest, vanilla, and milk and mix until dough is smooth. Gather up and form a ball. Turn into a lightly floured ball and roll out to 1/4 inch thick. Cut dough into 4-inch strips. On half of strip, spread a row of filling 1 inch thick. Fold over dough half to cover filling and pinch the seam closed.

Slicing on a slant, cut filled strip into 1 inch slices. Repeat the process until dough and filling are finished. Place on greased baking sheets 1 inch apart and bake until lightly browned about 20 minutes. Remove from oven and cool on wire racks. Make a glaze using your judgment as to the consistency best for spreading. Glaze each cookie and decorate with sprinkles.