



## TUSCANY TONIGHT

Enjoy Tuscany tonight with these tasty recipes and fun entertaining tips.

### BRUSCHETTA WITH TOMATOES AND GARLIC

#### Ingredients

6 garlic cloves  
7-8 fresh plum tomatoes  
10 fresh basil leaves - chopped  
12 slices thick crusted bread, 1/2 inch thick  
Extra virgin olive oil  
Salt & pepper

#### Directions

Dice the tomatoes into 1/2 inch cubes. Preheat a broiler or grill. Crush the garlic cloves with a heavy knife handle to peel and split them open. Grill the bread to a golden brown on both sides. When taking the

bread from the grill, rub one side of each slice with the garlic. Top the slices of bread with the diced tomatoes, sprinkle with basil, salt and pepper, and lightly drizzle each slice with olive oil. Serve warm.

### SPAGHETTI ALL'AMATRICIANA

#### Ingredients

1 1/2 pounds of spaghetti  
3-4 cloves garlic - chopped  
Extra virgin olive oil  
Pancetta (bacon) - cut into cubes  
1 large yellow onion - finely chopped  
2 cups canned imported Italian tomatoes (chopped or purée)  
Salt & pepper  
Sugar  
Pecorino romano cheese  
Red Wine - Rèmole Toscana

#### Directions

Sauté the onion and garlic in the olive oil until golden. Add the pancetta and sauté until browned. Pour in 1/2 cup of Rèmole Toscana, and let reduce completely. Stir in the tomato purée and the salt and pepper to taste. Add a pinch of sugar to neutralize the acid from the tomatoes. Continue to cook until sauce thickens.

Meanwhile, heat the water for the pasta. When it begins to boil, add salt and then the spaghetti. Follow the cooking time indicated on the package, stirring it every once in a while so that it does not stick. Drain the pasta and mix it with the sauce. Serve with grated pecorino romano.

Visit [www.tuscanytonight.com](http://www.tuscanytonight.com) for more recipes.

#### ENTERTAINING TIPS

Set the mood with a little Tuscan flare. Enjoy more entertaining and decoration tips at [www.tuscanytonight.com](http://www.tuscanytonight.com)

#### Pasta vs. Antipasto

Throughout Italy, dinners are often served in three courses: Antipasto, or “appetizers”; Primi Piatti, or “first course”, often including pasta; followed by Secondi Piatti, or “entrée”, which includes meat or fish.

#### A little bit of Vino

Plan ahead on how many guests you will be serving, with roughly one bottle for every four guests. Serve white wines between 50-55° and reds between 62-65°. Open the bottles an hour before serving to allow them time to breathe.