

International Cooking

Cookbook Shares Secrets Of Southern Italian Immigrant-Style Cooking

(NAPSA)—Get your apron ready: Generations of immigrant Southern Italian cooking can now be savored in a delectable new cookbook.

Into the Sauce: From Our Cucina to Your Kitchen (\$24.95) contains many of the sensational recipes that have graced tables at 82 Buca di Beppo restaurants from Los Angeles to Washington, D.C.

The vital, vibrant and powerfully flavored Southern Italian recipes featured in this 160-page cookbook were created by Executive Chef Vittorio Renda and Joseph P. Micatrotto, BUCA, Inc.'s chairman, president and CEO, who guides Buca di Beppo, inspired by the immigrant traditions of his grandfather, Nick.

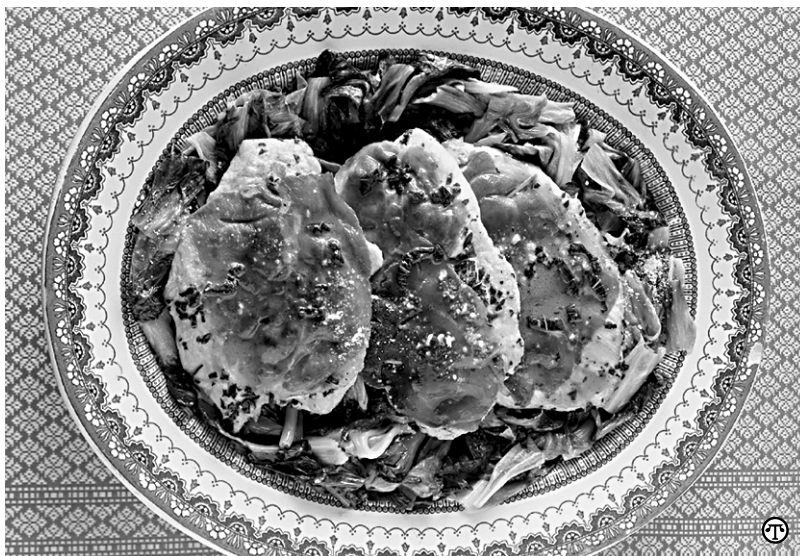
Into the Sauce serves up 58 recipes from Italy's Abruzzo, Apulia, Basilicata, Calabria, Molise and Sicily regions, including:

- Pastas, including Spaghetti with Garlic Oil and Vegetables and Seafood Linguine with Pesto Sauce;
- Romantic recipes like Wedding Soup;
- Seafood dishes like Swordfish Siracusa-Style; and
- Italian desserts from Mascarpone and Espresso Cake (Tiramisu) to Warm Marsala Wine Custard.

Here's a sample recipe from *Into the Sauce*:

Chicken Saltimbocca with Escarole (Saltimbocca di Pollo con Verdura)

- 1 lb. escarole greens, chopped
- 4 boneless, skinless chicken breasts (6 oz. each)
- Salt to taste



The Chicken Saltimbocca recipe from Buca di Beppo restaurant's *Into the Sauce* cookbook captures the exuberance of Southern Italy.

- Pepper to taste
- 2 Tbsp. finely chopped fresh sage
- 4 slices prosciutto, thinly sliced
- 2 Tbsp. olive oil
- Flour for dusting
- ¼ cup chicken stock
- ¼ cup white wine
- 2 Tbsp. fresh lemon juice
- 4 Tbsp. unsalted butter
- 8 lemon wedges

In a pot of boiling water, cook escarole for approximately 3 minutes, then drain, cool and squeeze out excess water. Set aside. Flatten chicken breast to ½-inch thickness by pounding lightly between two sheets of wax paper. Sprinkle each piece with salt and pepper and spread each evenly with sage. Top each breast with a slice of prosciutto secured with wooden toothpicks.

Heat olive oil in a large skillet over medium-high heat. Dust each breast with flour and place in the sauté pan, prosciutto side down. Cook

until golden brown. Turn chicken over, finish cooking, about 8 minutes. Place chicken on a baking sheet and cover with foil to keep warm. Discard olive oil from sauté pan and add chicken stock, wine, lemon juice, prepared escarole, salt and pepper.

Cook for about 5 minutes, remove from heat, add butter and mix in to thicken sauce. Place chicken on a large platter, prosciutto side up, remove toothpicks and pour sauce over. Garnish each chicken piece with 2 lemon wedges. Serve immediately.

Serves 4.

The recipes contained in *Into the Sauce* will fill your kitchen with the spirit of Buca di Beppo restaurants, which the *San Francisco Chronicle* hailed as embodying "the excessive, exuberant, voluptuous Neapolitan spirit." The book is available at Buca di Beppo restaurants or can be ordered online at Amazon.com or www.bucadibeppo.com.