

ings.

Mediterranean Macaroni and Feta

- ½ pound macaroni, preferably radiatore (box-shaped)
- 6 ounces crumbled feta cheese
- ¼ cup freshly grated Parmesan cheese
- ½ cup ricotta cheese
- 1 garlic clove, minced
- 3 tablespoons finely chopped fresh basil leaves
- 2 tablespoons chopped black olives
- Salt and freshly ground black pepper to taste
- 1 egg, beaten
- ½ cup milk
- ¼ teaspoon hot pepper sauce

Cook macaroni in plenty of salted water until tender, 10 to 12 minutes. Drain and cool under cold running

water. Toss cooked macaroni with the feta, Parmesan, ricotta, garlic, basil, olives, salt and pepper. Mix the egg with the milk and hot pepper sauce and mix into the macaroni. Bake in a preheated 350-degree oven for 20 minutes. Makes four servings.

Macaroni and Ricotta Primavera

- ½ pound small shell macaroni
- ¼ cup diced red bell pepper
- ¼ cup diced green bell pepper
- ½ cup diced carrot
- 1 tablespoon olive oil
- ¼ teaspoon dried basil leaves
- Pinch of ground anise seed
- 2 teaspoons minced garlic
- 1 tablespoon chopped parsley
- ½ cup frozen baby peas, defrosted
- 6 ounces ricotta cheese
- 6 ounces mild white Cheddar cheese, shredded

- 6 ounces mozzarella, shredded
- 2 tablespoons freshly grated Parmesan cheese
- 1 tablespoon freshly grated Romano cheese
- 1 egg, beaten
- Salt and freshly ground black pepper to taste

Cook the macaroni in plenty of salted water until tender, 8 to 10 minutes. Drain and cool under cold running water. Saute the red and green bell pepper and carrot in the olive oil until softened. Do not allow to brown. Add the basil, anise and garlic and saute another minute. Remove from heat and stir in the parsley and the peas.

Toss the vegetables with the macaroni, ricotta, Cheddar, mozzarella, Parmesan, Romano, egg, salt and pepper in a large casserole. Pack down and bake in a preheated 350-degree oven for 25 minutes. Makes four serv-

