



WELCOME TO AUNT SUZIE'S

The cooking at Aunt Suzie's is grounded in Southern Italian/Brooklyn roots. It is at once frugal and rich. As long as there's a pound of pasta, an Italian can make magic. Try this: toss some linguini in oil and garlic, sprinkle parsley, lots of grated cheese, black pepper and Mangia! Marinara sauce only takes 20 minutes and don't forget the basil.

Sunday was the day for the meat sauce. Gravy, as we called It, was made with tomato paste, whole tomatoes, meatballs and sausages. This was cooked & cooked & cooked. As a matter of fact, it was put up before we went to Mass so there would be plenty of time to simmer. Sunday dinner took at least two hours, holiday meals even more. Food is a very important part of an Italian's culture and we at Aunt Suzie's would like to share that with you.

Mangia!