

DAD'S RAVIOLI RECIPE

DOUGH

**3 CUPS FLOUR (SEMOLINA FLOUR BEST)
2 EGGS
2 TBSN BUTTER
1/4 TSPN SALT**

FILLING

**CHICKEN
VEAL
PORK (HOT ITALIAN SAUSAGE SOUNDS GOOD)**

**1/3 CUP PARMESAN
EGGS
GARLIC
SALT
PEPPER**

**OVEN OR BBQ COOK THE MEAT, GRIND AND MIX TOGETHER.
ADD PARMESAN, EGGS AND SPICES TO TASTE. MAKE MEAT
BALLS. ROLL OUT THE DOUGH, CUT INTO SQUARES, PLACE
MEAT BALL ON ONE SQUARE, PUT SECOND SQUARE ON TOP,
FOLD LOWER FLAP OVER TOP AND PRESTO, ONE RAVIOLI.**

BOIL RAVIOLI, ADD SAUCE AND WHATEVER AND EAT IT.

GOOD STUFF MAYNARD!

**PS...YOU NEED TO EXPERIMENT ON MEAT QUANTITIES BUT TOO
MUCH NEVER GOES TO WASTE.**