

# Camille's Italian American Cooking

## Baked Ziti

1 pound of ziti or penne ( I prefer penne)  
2 cups of ricotta  
1 cup of mozzarella (sliced long and thin off the block)  
1 cup of Parmigiano-Reggiano cheese, grated  
1 tablespoon fresh parsley, chopped  
1 tablespoon fresh basil, chopped  
2 cups of marinara sauce  
Kosher salt and freshly ground black pepper

In a large pot, boil water for pasta. When water begins to boil, add salt liberally. Let water return to a boil, and cook pasta until al dente. While pasta is boiling combine ricotta, mozzarella, Parmigiano-Reggiano cheese, parsley, basil, marinara sauce and Kosher salt and freshly ground black pepper in a bowl.

Drain the pasta very well and add it to the bowl. Stir all ingredients. (the cheeses and sauce will start to melt together as they cover the pasta.) Add a layer of marinara sauce to the bottom of a baking dish. Layer pasta mixture in the dish and top with more marinara, mozzarella and grated cheese. Bake in a preheated oven at 350 for 25 minutes or until bubbly.

When serving, sprinkle with fresh basil.

# Camille's Italian American Cooking

In a large sauté pan, warm the olive oil. Brown the eggplants, a few at a time, for three minutes on each side. Remove eggplants and set aside on a dish. Add the remaining crushed garlic to the sauté pan, and cook until tender. Sprinkle in the red pepper flakes, and cook until sizzling. Stir in crushed tomatoes, remaining mint, parsley, salt, and pepper. Place in the eggplants. Simmer for one hour.

In a large pot, boil water for the bucatini. When water begins to boil, add salt liberally. Let water return to a boil. Add bucatini, and cook until al dente. Drain bucatini, and serve along with baby eggplants and a generous amount of sauce. Add shaved caciocavallo cheese. Garnish with fresh parsley and fresh mint.