

“FOOD GLORIOUS FOOD”

(As sung by OLIVER in the Broadway musical OLIVER)

“What next is the question?”

by **Suzie Wilkinson**

Editor, Food Page of Woodlake.Life

GRANDMA FERRARO’S SECRET SAUCE

High School Sweethearts! **Audrey and Kevin Ferraro** met in high school in a small town in New Jersey. They went to college together at Fairleigh Dickinson and lived in New Jersey until they moved to Bonita Springs in 2013. True Woodlakers, Ferraro’s owned another home in Woodlake before remodeling and moving to their current location. They just couldn’t leave such a great neighborhood. Kevin and Audrey three sons and three beautiful daughters-in-law. After raising boys, the girls have arrived! They have four grandchildren, three girls and one boy. They love to travel. Italy is a favorite destination where they have taken their children three times. Kevin’s father is from Campobasso and Sarno, Italy.

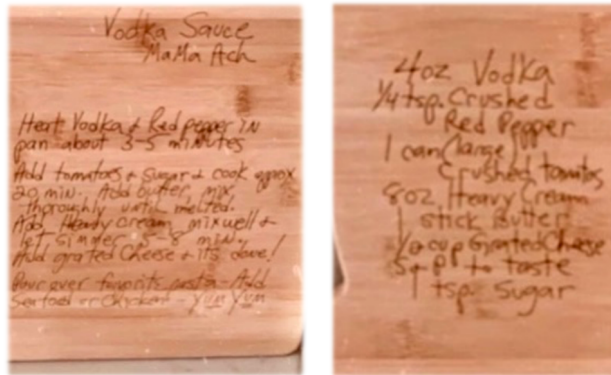


Ahhh..Food Glorious ITALIAN Food!! Family recipes, the best, have been handed down over time to Audrey and Kevin. This very simple one was handwritten for Audrey by Kevin’s grandmother. How special to have this recipe in “MaMa Ach’s” very own handwriting. It is a very easy and delicious vodka sauce.

MaMa Ach’s Vodka Sauce

Ingredients:

- 4 oz vodka
- ¼ tsp crushed red pepper
- 1 large can San Marzano crushed tomatoes
- 1 tsp sugar
- 8 oz butter
- 8 oz heavy cream
- ½ cup grated cheese
- Salt and pepper to taste



Original recipe in “MaMa Ach’s” very own handwriting

Directions

1. Heat vodka and red pepper in pan for about 3 to 5 minutes.
2. Add tomatoes and sugar and cook approximately 20 minutes.
3. Add butter and mix thoroughly until melted.
4. Add heavy cream and mix well.
5. Let simmer 5 to 8 minutes.
6. Add grated cheese
7. Pour over your favorite pasta. Add seafood or chicken.

Favorite Restaurant:

“Our favorite restaurant is **MiraMare** in Venetian Village. It’s a great waterfront location with great views and authentic Italian dishes. My favorite is the lobster risotto and Kevin loves the lobster ravioli. It’s in a creamy tarragon sauce and never disappoints.” -Audrey & Kevin Ferraro