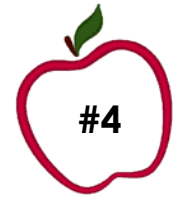


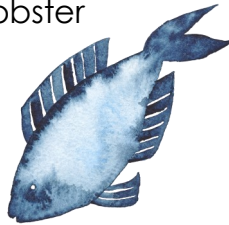
Ring Around A Few Recipes



CIOPPINO "SEAFOOD STEW"

Courtesy of Sheila
Customer of Chatham Fish & Lobster

1 small onion, chopped
2 cloves garlic, minced
1 jalapeño, chopped
Salt & pepper
Olive oil
1 cup white wine
1 28 oz can chopped or crushed tomatoes
1 bay leaf
Pinch of red pepper flakes
1 1/2 lbs. cubed firm white fish, such as striped bass
1 lb. peeled & deveined shrimp
3/4 lb scallops
18-20 mussels
Fresh parsley



INSTRUCTIONS:

1. Sauté onion, garlic, jalapeño and salt & pepper in olive oil until tender.
2. Add white wine & cook for an additional 2-3 minutes
3. Add tomatoes, bay leaf & red pepper flakes and simmer for 10 minutes.
4. Add the white fish, shrimp, scallops & mussels. Simmer until the fish is cooked and the mussels are open, approximately 5 minutes.
5. Top with fresh parsley & serve.

Serves 4

CYPRESS GROVE CHEESE'S MIDNIGHT MOON SPICY PENNE

A favorite for families, this penne pasta dish features both aged and soft goat cheeses, as well as the delicious flavors of pancetta, spinach and tomatoes. Look for Cypress Grove Cheeses in Dark Horse Beef & Deli's cheese case.

1 lb. dried penne, or other pasta
1 Tbsp butter
6 cloves garlic, minced
8 oz pancetta, roughly chopped
8 oz fresh baby spinach
10 oz grape or cherry tomatoes, each sliced in half
6 oz Cypress Grove natural chevre
8 oz Cypress Grove Midnight Moon® , grated
1/4 cup heavy cream
salt & fresh ground pepper
1 tsp fresh thyme

INSTRUCTIONS

1. Preheat oven to 375°F.
2. Cook penne *al dente*, according to instructions on the package.
3. While the penne is cooking, heat butter in a large frying pan or Dutch oven. Sauté garlic and pancetta for a couple of minutes until pancetta is cooked and slightly crispy.
4. Add spinach and stir until wilted.
5. Add tomatoes and gently stir until warmed.
6. Stir the cooked penne into the pancetta-spinach mixture.
7. Add the cream, thyme, and most of the cheese, reserving two ounces of Midnight Moon® .
8. Stir until the cheese is melted and the pasta is well coated. Add salt and pepper to taste. Transfer the entire mixture to a 9 x 9 baking pan, or another equivalent casserole dish. Sprinkle the remaining two ounces of Midnight Moon® on the top and bake for 25 minutes. Serve hot.



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