

PAZZO!  
2017 Memphis Italian Festival Gravy Winner  
Manicotti  
Susan Valle Hall

Ingredients:

2 cups cold water  
2 cups flour  
8 eggs  
1 lbs ricotta cheese  
1 egg  
Salt & Pepper to taste  
1 T parsley  
¼ cup of parmesan cheese  
1 qt spaghetti gravy  
2 cups grated mozzarella cheese  
¼ cup grated parmesan cheese

Shells: Mix flour and water with mixer until smooth. Add 8 eggs one at a time until well mixed. Lightly grease electric skillet and heat to 350 degrees. A scant ¼ cup will make one manicotti about 3 inches in diameter. Fry in skillet until set.

Filling: Mix ricotta cheese, 1 egg, salt & pepper, parsley, and 1/4 cup parmesan cheese until well blended. Spoon filling onto manicotti and roll up placing open side down.

Assembling: Put a thin layer of sauce in bottom of 9x13 inch pan. Place manicotti shells over sauce then a layer of mozzarella, layer of parmesan cheese, and another layer of sauce. Repeat in same order, covering top completely with sauce. Cover with foil and bake at 350 degrees for 1 hour.