



Meat Ravioli

Prepare, or have prepared
Fresh pasta dough
Basic Marinara

In a skillet, saute
1/4 cup onions
2 T butter
When transparent and tender, add
2 T more butter
1 10 oz pkg frozen chopped spinach, squeezed/drained
Set aside for later

Using a meat grinder with fine holes, grind leftover cooked meat
(probably about a pound)

Then push through the spinach mix

Then 10-15 saltines to clear out the grinder

Add 2-3 eggs

1/2-1 cup parmesan cheese

Mix well. If it is not firm, add bread crumbs. If too firm, add an another egg.

Roll out pasta dough into a long, thin sheet, about 6 inches wide. Put 1 tsp filling every 2 inches on the bottom half of the pasta sheet.

Fold the top half over the filling and pat down around each tsp of filling.

Use ravioli crimper to cut into squares.

Drop raviolis in 6-8 quarts of boiling, salted water for 8-15 minutes, until tender, then drain.