

# MATT'S MANICOTTI

---

## PREP TIME

2 hours

## COOK TIME

1 hour

---

## INGREDIENTS

### RICOTTA

2 gallons whole milk (non homogenized if possible)  
2 teaspoons of citric acid dissolved in 1/2 cup water (or with 1/3 cup distilled vinegar or lemon juice)  
2 tablespoons of salt  
1/4 cup parsley  
3 eggs

### SAUCE

1/4 cup olive oil  
1 chopped onion  
1 garlic bulb  
1/2 - 1 cup coarsely chopped basil  
Salt and Pepper  
4 cans of sauce  
  
20-25 Manicotti Shells (Matt uses Barilla or homemade pasta)  
Grated Romano and Mozzarella cheese

## INSTRUCTIONS

1. Preheat oven to 375°F.

### RICOTTA

2. In a large pan slowly heat milk to 190°F then shut off the heat  
3. Add citric acid slowly then add salt  
4. Let sit for 10 minutes then strain into cheese cloth  
5. Hang to strain while occasionally squeezing it  
6. Once strained add 1/4 cup parsley, 3 eggs and 2 tablespoons black pepper

### SAUCE

7. In a sauce pan, heat olive oil  
8. Add garlic and onion, saute till brown  
9. Add pork and beef till brown  
10. Add sauce, basil, salt and pepper  
11. Heat on medium till it starts to simmer and stir frequently then reduce to low for one hour

### MANICOTTI

12. Boil in a pan of water for about 4 minutes  
13. Strain and add cold water to stop them from cooking  
14. In a large baking pan add the sauce to the bottom to prevent them from sticking  
15. Stuff each manicotti using a small spoon or bakers piping bag  
16. Once they are stuffed and in the baking pan, top them off with a good amount of sauce  
17. Add some Romano grated cheese and Mozzarella cheese  
18. Cover and bake for 30-40 minutes at 375°F until you see bubbling  
19. Uncover and broil to brown up the cheese  
20. Serve with extra sauce on top

