










# AUNT MARGARET'S RAVIOLI

Submitted by: Extra Mile reader, Clem

## RAVIOLI FILLING INGREDIENTS

-  ½ lb. ground chicken livers
-  ½ lb. ground pork
-  ½ lb. ground veal
-  ½ lb. ground steak
-  2 tbsp butter, more if needed
-  ¼ cup chopped parsley
-  ½ cup celery, chopped fine
-  1 large onion, chopped fine
-  2 cloves garlic, chopped fine
-  4 tbsp fresh basil, chopped fine
-  ½ loaf bread, somewhat dry, cut into small pieces
-  1 package frozen spinach
-  2 tbsp grated parmesan cheese
-  2 eggs
-  ½ tsp nutmeg
-  3 tbsp spaghetti sauce

## PASTA INGREDIENTS

-  3 eggs
-  Salt to taste
-  2 cups flour
-  2 tsp vegetable oil

## TO MAKE THE FILLING

In a large frying pan on medium heat, melt the butter. Add the onion, garlic, basil and celery. Sauté it until the onions are translucent. Add the pork, veal, steak and parsley. Fry until the meat is browned. Add the ground up chicken livers. Cook for 1 minute. Add the bread pieces, spinach, grated cheese, two eggs, nutmeg and spaghetti sauce. Cook for 2 minutes. Let it cool to room temperature or in a refrigerator for easier handling.

## TO MAKE THE PASTA

Mix the eggs, flour, salt and oil in a mixer with pasta blades or mix by hand in a large bowl. Sprinkle flour generously on the table and roll out the pasta dough until very thin, turning constantly.

## ASSEMBLY

In a row, put about 1 teaspoon of the filling mixture on the pasta about every three inches. Fold the pasta over the filling mounds. Cut the pasta between every mound, about 3 inches square. Press the cut edges together with the tangs of a fork. Set it aside to dry.

To cook, boil a large pot of water. Carefully place the individual ravioli in the boiling water. When they float, they are probably done. Otherwise, test for tenderness of the pasta. When tender but not soft, remove from the boiling water with a slotted spoon or Chinese sieve.

Notes: Adjust quantities of all ingredients as needed. Margaret often substituted Swiss Chard for the spinach.



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