

Mozzarella en Carrozza

1 ball fresh mozzarella
4 slices white bread, crusts trimmed
2 eggs, beaten
1½ t. minced garlic
½ t. dried parsley flakes
Salt & pepper
Plain breadcrumbs
Olive oil, for frying

Cut the mozzarella into enough ¼-inch thick slices to cover 2 slices of bread. Reserve the remaining mozzarella for another use. Top the cheese with the remaining 2 slices of bread, to make 2 sandwiches, and press down to compact.

In a bowl, whisk together the eggs, garlic, and parsley and season with salt and pepper. Place breadcrumbs on a plate.

In a large skillet over medium-high heat, pour oil to a depth of ¼-inch. When the oil is hot, dip each sandwich into the egg mixture, dredge in breadcrumbs, and fry, turning once, until crisp and the cheese has melted.

Cut each sandwich in half and serve, while still hot, with marinara sauce. Serves 4.

Marinara Sauce:

1 T. olive oil
1 clove garlic, minced
1-28 oz. crushed tomatoes
Pinch sugar
Kosher salt & freshly ground black pepper
1 T. chopped fresh basil leaves (or 1 t. dried)
1 T. chopped fresh parsley (or 1 t. dried)

Heat oil in saucepan over medium heat. Add garlic and cook, stirring, until fragrant. Add tomatoes and sugar. Season with salt and pepper. Bring to a boil, reduce heat to low and simmer for 30 minutes. Remove sauce from heat and stir in basil and parsley. Makes about 3 cups.

When Connie and Adena went to Long Island, New York for Chris & Kelly's wedding reception, they enjoyed the best Italian cuisine at a local Italian restaurant. "Mozzarella in a Carriage" was featured on the menu and became an instant favorite of our family.

*A sneak peek recipe from our new cookbook!

