

# Parents' Recipes

- Capresse Salad (Family)
- Joyce's Gloog

# Capresse Salad (Family)

**Source:** Joseph D'Attilo

## Ingredients

1 bunch of parsley, chopped well  
6 plum (or other firm) tomatoes, diced into cubes  
1 lb or more fresh Mozzarella, diced into small cubes  
2 lb pasta  
4oz mild olive oil, to coat Pasta  
Salt (for pasta)  
Pepper (to taste)

## Instructions

Chop tomatoes, Mozzarella, and Parsley, and refrigerate for at least 30 minutes.

Boil water and cook pasta al dente. Strain pasta and cover with olive oil to prevent sticking.

Place pasta in a bowl and immediately mix in Mozzarella and Parsley. Do this while the pasta is still hot, so that the Mozzarella melts and softens slightly.

Place salad back into refrigerator, and serve cold. Can be garnished with black pepper or cheese (Romano works best), or red pepper if desired. Goes well with crusty bread.

# Joyce's Gloog

## Gloog

- 1/2 gallon Taylor Tawny Port
- 6-8 oz. of Vodka (cheap is fine)
- 8-10 cinammon sticks
- 15 or 20 whole cloves
- 7-8 quarter size chunks of ginger

-Put all ingredients in a large pot and heat until hot, but not boiling. Stir occasionally. (Caution: the first time I made gloog I got shit-faced drunk without having a sip, because I stood over the pot stirring and the inhaled fumes went right to my blood stream.)

--Use funnel to pour into one large bottle or smaller ones--being sure each bottle gets a share of the cinammon, gloves and ginger.

To serve: heat either over the stove or in the microwave until hot, but not boiling.  
Place 2 or 3 slivered almonds and 2 or 3 raisins in the bottom of an espresso cup (optional)  
Fill with gloog

Note; since this is a fortified wine it will keep for a very long time.  
Refrigeration not needed, but a cool place is preferable.