

# Manigot

## INGREDIENTS

1 can tomato sauce (32 ounce can)  
1 can tomato puree (32 ounce can)  
1 can crushed tomatoes (32 ounce can)  
2 cans tomato paste  
7-10 cloves garlic, finely chopped  
2 packages mushrooms (finely chopped, bellas or buttons work well)  
olive oil  
pepper  
oregano  
dash of salt

## CREPES

3 eggs  
1/4 tsp salt  
1-1/2 cups flour  
1-1/2 cups milk  
2 T vegetable oil

## FILLING

part skim milk ricotta cheese (two small containers or one large)  
2 - 3 teaspoons dried parsley  
2 cups shredded mozzarella  
parmesan cheese (freshly grated)

## MAKE THE SAUCE:

Using the first 9 ingredients, heat 2 T of olive oil in a sturdy, large pot. Add mushrooms, garlic and pepper and a dash of salt. Saute until mushrooms are tender. Add all of the cans of tomatoes and the paste. Add a can or two of water if it seems too thick. Then, cover the surface of the sauce with a layer of oregano. Stir it into the sauce, then repeat another layer of oregano. Cover the pot and simmer on a low heat for a good 3 or more hours.

Note: I rarely add but a sprinkle of salt to this sauce. Sometimes I do, and sometimes I toss in a cup of red wine. Totally up to you. In fact, you can add more veggies to the sauce if you like, but it's really more of a baked pasta sauce.

## MAKE THE PASTA:

Using the next set of ingredients, combine adding milk and flour alternately and beat until you have a smooth, thin creamy mixture. Add a few tablespoons of water to ensure it is thin enough to easily spread out on a hot griddle. (I end up adding 4 to 6 tablespoons of water to make the consistency a bit thinner and even a few more tablespoons of milk. It is trial and error at first!)

Use a griddle or crepe pan. Heat to medium/medium high to start. Oil the pan and pour about 1/4 cup of the batter onto the pan, moving the pan to create a large, thin crepe-like thin pancake. The thinner the better. The goal is to create a 6- to 8-inch or so crepe. Trim off any excess of the crepes that come from the pouring and pan tilting motion. Lightly oil the pan before making each crepe. Store them between sheets of wax paper so they won't dry out while cooking. Make as many as your batter allows for.

## MAKE THE FILLING:

Combine the rest of the ingredients in a bowl, and mix well. I usually include around 1/4 cup of the freshly grated parmesan in the mixture, saving more for sprinkling on top once the pans are assembled.

Take one of the crepes and about 3 to 4 spoonfuls of the ricotta mixture into the center of the crepe and roll up like a burrito. Repeat.

Ladle a good amount of your sauce into a casserole and then place the manicotti one by one into the pan until full. Cover generously with more sauce, sprinkle the top with parmesan cheese. Cover with foil.

This recipe will easily fill two 9 x 13 pans, if not more.

Cook in a 375 oven for 25 minutes, remove foil, cook another 15 for a total of 40 minutes.

They will melt in your mouth.