



MANICOTTI

- 1/2 Cup Sifted Flour
- 2/3 Cup Milk
- 2 Eggs, Well Beaten
- 1 Tablespoon Melted Butter
- 1/2 Teaspoon Salt
- 1/2 Pound Ricotta Cheese
- 1 Egg, Beaten
- 1/4 Cup Grated Parmesan
- 1/4 Cup Chopped Parsley
- 1/2 Teaspoon Salt
- 1 1/2 Cups Spaghetti Meat Sauce

DIRECTIONS

1. Combine sifted flour, milk, 2 eggs, melted butter and 1/2 teaspoon salt.
2. Using a small ladle, place a spoonful onto a hot greased skillet.
3. Tilt skillet around to make a very thin pancake.
4. Bake until done on one side only.
5. Slide onto wax paper and proceed until all the batter has been used.
6. You should have 12 pancakes.
7. Combine ricotta, egg, parmesan, parsley, and salt.
8. Spread a spoonful of this mixture onto the center of each pancake, roll up and arrange in a baking dish.
9. Top with meat sauce.
10. Bake in a 375 degree oven for 20 minutes.