

Stuffed shells in a Tomato-Alfredo sauce

*Personal Recipe

1/3 box Jumbo Shells (about 15 shells)
1 Pint Whipping Cream (sometimes called Heavy Cream)
1 lb ground Italian Sausage
1 Can (14oz) of diced Tomatoes (drained)
½ Cup of Milk (Whole or 2%)
½ Cup Grated Parmesan cheese
¼ Cup Shredded Mozzarella
2 Pats of Butter
1 tsp Basil
1 tsp Rosemary
½ tsp Salt

In a large pan set water to boil for the shells. When the water is boiling add the shells and boil on high for at least 15 minutes or until shells are basically done. Remove the shells and drain. While the shells are boiling I recommend proceeding with the rest of the preparation.

In a medium saucepan combine the following:

¾ of a pint of Whipping Cream,	¼ cup of Milk
¼ Cup of Parmesan cheese	2 Pats of Butter
¾ can of diced Tomatoes (drained)	½ tsp Basil
½ tsp Rosemary	

Set the pan to medium-high heat and simmer for 20 minutes, stirring frequently to ensure the sauce does not burn or clump. This is the Tomato-White Sauce.

Brown the Italian Sausage in a skillet then drain the fat.

In another saucepan combine the following:

¼ of a pint of Whipping Cream	¼ cup of Milk
¼ cup of Parmesan cheese	½ tsp Basil
½ tsp Rosemary	¼ can of Diced Tomatoes

Set to medium-high, add the cooked Italian Sausage and simmer, stirring frequently to ensure the sausage gets well coated, for 10 minutes or until the sauce thickens.

Pre-heat oven to 350 degrees. In an 8x8 Pyrex or Corning Pan lay out the cooked shells. Sprinkle a bit of the shredded Mozzarella on the bottom of each shell then fill with the sauce coated Italian Sausage.

Pour the Tomato-White sauce over the arranged shells, cover with foil and bake in the oven on 350 for 25 to 30 minutes.

Let stand for 5 minutes before serving.