



“Italian Pantry”
Shopping List for the recipe:

Biscotti “Zaletti”
Grappa Cookies

~From the website & blog~
www.mark-leslie.net

Check your pantry for these items:

- | | |
|---|--|
| -1/2 cup (1 stick) unsalted butter | HAVE: <input type="checkbox"/> BUY: <input type="checkbox"/> |
| -2 cups plus 1 tablespoon all-purpose flour | HAVE: <input type="checkbox"/> BUY: <input type="checkbox"/> |
| -3/4 cup sugar | HAVE: <input type="checkbox"/> BUY: <input type="checkbox"/> |
| -1 tablespoon baking powder | HAVE: <input type="checkbox"/> BUY: <input type="checkbox"/> |
| -1/2 teaspoon Kosher or sea salt | HAVE: <input type="checkbox"/> BUY: <input type="checkbox"/> |
| -2 eggs | HAVE: <input type="checkbox"/> BUY: <input type="checkbox"/> |
| -1 1/2 teaspoons vanilla extract (I use pure extract) | HAVE: <input type="checkbox"/> BUY: <input type="checkbox"/> |
| -1 cup whole milk | HAVE: <input type="checkbox"/> BUY: <input type="checkbox"/> |

RECIPE CALLS FOR:

- 3/4 cup golden raisins (approximately 4 ounces of raisins)
- 3/4 cup raisins (approximately 4 ounces of raisins)
- 1 1/2 cups self-rising corn meal (white is preferred) (buy a small 24-ounce bag). *Where I live in the South, white corn meal is a staple, but growing up in Chicago, we always used yellow corn meal. This time, the Yankees lose—stick with the southern white variety.
- 2 tablespoons grappa (Grappa can be found in the liqueur section of the liquor store. Freshly squeezed lemon juice can be substituted.)

What can I do with the any leftover ingredients?

-Grappa. Besides used to flavor dessert dough, I only know one other thing to do with grappa—and that is to drink it. Remember, it is strong and should be sipped. You could shoot it, I guess, but I am not that brave!

-White corn meal. This might not be very Italian, but use any leftover cornmeal to make cornbread. Follow the directions on the package. In the South, cornbread is best prepared in a screaming hot cast iron skillet in the oven—with Crisco or lard.

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