



Toasted Ravioli with Red Cat Marinara

SERVES: 3-4

PREPPING TIME: 15 MIN

COOKING TIME: 45 MIN

Toasted Ravioli Ingredients

2 tablespoons whole milk

1 egg

$\frac{3}{4}$ cup Italian seasoned bread
crumbs

$\frac{1}{2}$ teaspoon salt (optional)

$\frac{1}{2}$ (25 ounce) package frozen cheese
ravioli, thawed

3 cups vegetable oil for frying

1 tablespoon grated Parmesan
cheese



Directions

1. Combine milk and egg in a small bowl. Place breadcrumbs and if desired, salt, in a shallow bowl. Dip ravioli in milk mixture, and coat with breadcrumbs.
2. In a large saucepan, heat the marinara sauce (see recipe below) over medium heat until bubbling. Reduce the heat to simmer.
3. In a large heavy pan, pour oil to depth of 2 inches. Heat oil over medium heat until a small amount of breading sizzles and turns brown. Fry ravioli, a few at a time, 1 minute on each side or until golden. Drain on paper towels. Sprinkle with Parmesan cheese and serve immediately with hot marinara sauce.

Red Cat Marinara Ingredients

2 (14.5 ounce) cans stewed tomatoes

1 (6 ounce) can tomato paste

4 tablespoons chopped fresh parsley

1 teaspoon Red Catastrophe Hot Sauce

1 clove garlic, minced

1 teaspoon dried oregano

1 teaspoon salt

¼ teaspoon ground black pepper

6 tablespoons olive oil

1/3 cup finely diced onion

½ cup Red Cat wine

1/3 cup banana peppers



Directions

1. Using a food processor, place Italian tomatoes, tomato paste, chopped parsley, minced garlic, banana peppers, oregano, salt and pepper. Blend until smooth.
2. In a large skillet over medium heat sauté the finely chopped onion in olive oil for 2 minutes. Add the blended tomato sauce and Red Cat wine.
3. Simmer for 30 minutes, stirring occasionally.

Hazlitt 1852 Vineyards Ingredients & Wine Pairings



Red Cat



Red Catastrophe Hot Sauce



Red Cat Dark



2019 Cabernet Franc



5712 State Route 414 • Hector, N.Y. 14841