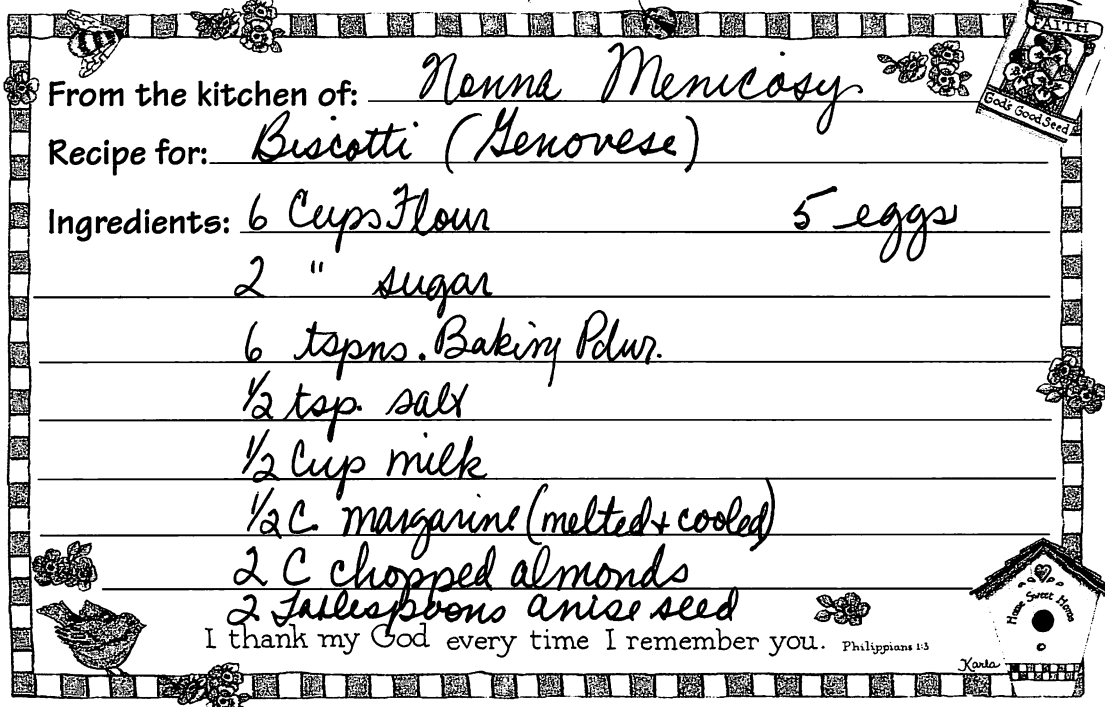


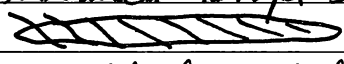
From the kitchen of: Nenna Menicosy

Recipe for: Biscotti (Menovese)

Ingredients: 6 cups flour 5 eggs
2 " sugar
6 tspns. Baking Pdw.
1/2 tsp. salt
1/2 cup milk
1/2 C. margarine (melted + cooled)
2 C chopped almonds
2 Tablespoons anise seed

I thank my God every time I remember you. Philippians 1:3



Sift dry ingredients together. Make well in center. Add wet ingredients (mixed together). Add nuts, anise & flavorings. Mix together. Knead & work together. Roll out in strips (about 4 on a cookie sheet). Wash tops with egg wash & bake @ 375 10-15 minutes. Remove from oven, transfer to cutting board & cut (while hot) with serrated knife into long, oblong cookies  cool thoroughly & eat! For flavorings - add almond liqueur, vin santo, Amaretto (almond flavored anything) 2-3 tbsps

Preparation Time: _____ Servings: _____