

COOKING FOR A CURE

Recipes & Tips

On January 28, 2022 at 8:00 PM ET, Andy LoRusso "The Singing Chef" will lead a LIVE cooking class. Don't miss the chance to cook and sing along with Andy. The class will last 60-70 minutes.

Tip: Helpful kitchen tools to have on hand: measuring cup/spoons, whisk, pasta pot, 10"-12" sauté pan, tongs for serving pasta, plates or bowl to serve pasta.

Pumpkin Ricotta Cheesecake

6-fresh organic eggs

1/2 cup organic light sugar

1/2-cup organic flour

1/2-cup Cacao chips (unsweetened)

Or 1/2 cup bittersweet chocolate chips

3-cups organic pumpkin-24oz

3-cups whole milk ricotta-24oz

1-tbsp allspice

1-tsp organic vanilla

Tip: Preheat oven to 350 when the cooking class begins.

Preheat oven to 350 degrees. In a large bowl with a whisk, beat the eggs and sugar well. Add the vanilla and allspice. Whisk again. Add the flour and whisk until all incorporated. Add the pumpkin and ricotta and with a wooden spoon mix all well until a smooth batter is had. Add the chocolate chips and stir. Pour the batter into an oiled 10" spring form non-stick pan. Place in the heated oven for 1 hour on center rack. Shut the oven off and let cool for at least 30 minutes with the oven door slightly open. Take out and place on counter. Cut into 12 slices and serve with fresh whipped cream. Enjoy!

Lemon Spaghetti

1 pound dried spaghetti

2/3 cup olive oil

2/3 cup freshly grated Parmesan cheese

1 cup fresh lemon juice from about 2 lemons

3/4 teaspoon salt plus more to taste

1/2 teaspoon freshly ground black pepper
plus more to taste

1/3 cup chopped fresh basil

1 tablespoon grated lemon zest from about 2 lemons

Tip: Start pot of water when the cooking class begins.

In a large bowl, whisk the oil, Parmesan cheese, lemon juice, 3/4 teaspoon of salt, and 1/2 teaspoon of pepper to blend. Set the lemon sauce aside. (The sauce can be made up to 8 hours ahead. Cover and refrigerate. Bring to room temperature before using.) Meanwhile, bring a large pot of salted water to a boil. Add the spaghetti and cook, stirring occasionally, until tender but still firm to the bite, about 8 minutes. Drain, reserving 1 cup of the cooking liquid. Add the spaghetti to the lemon sauce and toss with the basil and lemon zest. Toss the pasta with enough reserved cooking liquid, 1/4 cup at a time, to moisten. Season the pasta with more salt and pepper to taste. Transfer to bowls and serve.

Cooking for a Cure Sing-a-Long Lyrics



Volare, Nel Blu Dipinto di Blu

Written by Domenico Modugno and Franco Migliacci

Penso che un sogno così non ritorni mai
più
Mi dipingevo le mani e la faccia di blu
Poi d'improvviso venivo dal vento rapito
E incominciavo a volare nel cielo infinito

Volare oh, oh!
Cantare oh, oh, oh, oh!
Nel blu dipinto di blu
Felice di stare lassù
E volavo, volavo felice più in alto
Del sole ed ancora più su
Mentre il mondo pian piano spariva
lontano laggiù
Una musica dolce suonava soltanto per
me

Volare oh, oh!
Cantare oh, oh, oh, oh!
Nel blu dipinto di blu
Felice di stare lassù

Sometimes the world is a valley of
heartaches and tears,
And in the hustle and bustle, no sunshine
appears.
But you and I have our love always
there to remind us,
There is a way we can leave all the
shadows behind us.

Volare, oh oh!
Contare, oh, oh, oh, oh!
Let's fly way up to the clouds,
Away from the maddening crowds.
We can sing in the glow of a star that I
know of,
Where lovers enjoy peace of mind.
Let us leave the confusion and all
disillusion behind.
Just like bird of a feather,
A rainbow together we'll find.

Volare, oh, oh!
Contare, oh, oh, oh, oh!
No wonder my happy heart sings,
Your love has given me wings.

More Sing-a-Long Lyrics

That's Amore

Music by Harry Warren. Lyrics by Jack Brooks.

In Napoli, where love is king
When boy meets girl, here's what they sing
When the moon hits your eye
Like a big pizza pie,
That's amore.
When the world seems to shine like
You've had too much wine,
That's amore.
Bells will ring ting-a-ling-a-ling
Ting-a-ling-a-ling,
And you'll sing, "Vita bella"
Hearts will play tippy-tippy-tay
Tippy-tippy-tay,
Like a gay tarantella
When the stars make you drool
Just like a pasta fazool,
That's amore.
When you dance down the street with
A cloud at your feet,
You're in love
When you walk in a dream
But you know you're not dreaming, signore
Scuzza me, but you see,
Back in old Napoli,
That's amore!

Arriverderci, Roma

Music by Renato Rascel. Lyrics by Carl Sigman.

Arriverderci, Roma
Goodbye, goodbye to Rome
City of a million moonlit faces
City of a million warm embraces
Where I found the one
of all the faces far from home
Arriverderci, Roma
It's time for us to part
Save the wedding bells for my returning
Keep my lover's arms outstretched and yearning
Please be sure the flame of love
Keeps burning in her/his heart.