



In the Chef's Corner

Figaretti's

Photography by Tracy Toler

BY DINO
FIGARETTI

FOOD AND FAMILY went hand in hand growing up as a Figaretti. My grandparents, Giuseppe and Anna, came to the U.S. from Sicily and lived in Clarksburg where my grandfather was a coal miner. In 1944, my grandmother started making spaghetti sauce for her neighbors. People in Elm Grove liked the sauce so much, they started buying it. She worked out of a little garage next to her home. The sauce became so popular that each of her five sons—Chi Chi, Jack, Mike, Tony and Joe—began helping her with the production and delivery to local grocery stores. The popularity of the sauce led to the idea of a restaurant, which opened in 1949 in Wheeling, WV.

My brother, Tony, is part of the family business as well. He has continued the family tradition of manufacturing the family sauce. Figaretti's sauce is more popular today than it was in the 1940s. Jars of our sauce have found their way onto the shelves of produce, gourmet and specialty shops in West Virginia and Ohio. And, just like the early days, he still sells my grandmother's sauce to all of the local grocery stores. Recently, Figaretti's sauce was picked up by Kroger nationwide.

Figaretti's is located at 1035 Mt. DeChantal Road in Wheeling, WV, and is open Monday through Thursday, 11 a.m. to 10 p.m.; Friday and Saturday, 11 a.m. to 10:30 p.m. and Sunday, 4 to 9 p.m.

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Caprese Salad

2 - 8 oz. balls of fresh mozzarella
1 pint cherry tomatoes
Fresh basil
2 oz. olive oil

Slice and place the tomatoes and mozzarella cheese on a flat plate, drizzle with olive oil and top with fresh basil. Serve chilled.



Godfather II

16 oz. fettuccine pasta
½ cup extra virgin olive oil
3 fresh garlic cloves, whole
4 jumbo gulf shrimp
1 tbsp finely grated lemon peel
¼ cup fresh basil leaves, roughly chopped
¼ cup dry white wine
Salt, pepper and red pepper flakes

In a large pot, bring six quarts of salted water to a boil. Add the pasta and cook until al dente, about six to eight minutes. Drain the pasta in a colander, reserving two tablespoons of the pasta water. The reserved pasta water will help create the sauce. Do not rinse pasta with water in order to retain the pasta's natural starches so the sauce will stick.

In a large sauté pan, heat the olive oil over medium heat. Add the shrimp, garlic and

white wine and sauté until light brown and fragrant. It's important not to burn the garlic or it will become bitter.

Remove and discard the browned garlic. Add the red pepper flakes and sauté the mixture for one minute. Carefully add the reserved pasta water and stir to combine. Place the fettuccine and shrimp into the pan and mix well for one minute. Remove the pan from the heat and top with fresh herbs.

Veal Parmesan

6 veal leg cutlets, pounded to one-half-inch thickness
2 large eggs lightly beaten with two tablespoons of water in a large dish
½ cup parmesan cheese
2½ cups breadcrumbs combined with ¼ cup of parmesan cheese on a flat plate
4 tbsp olive oil
4 cups Figaretti's marinara sauce
12 oz. fresh mozzarella cheese
¼ cup chopped parsley for garnish
Salt and pepper to taste

Preheat the oven to 400°. Season the veal with salt and pepper on both sides. Dip the veal cutlets in the egg mixture and dredge in the crumbs, pressing lightly until coated.

Heat four tablespoons of oil in a large, nonstick skillet until hot, and cook the veal two to three minutes on each side or until golden brown. Transfer the veal to a baking dish in a single layer and top each cutlet with some Figaretti's tomato sauce and a few sprinkles of the fresh mozzarella cheese.

Bake for 15-20 minutes until the veal is cooked through and the cheese is melted. Remove from the oven and garnish with parsley. ■

