
Ravioli In Sauce

Filling Ingredients

4 pounds pork, cooked
3 pounds chicken, cooked
1 pint Lucatella cheese
3 eggs
1 t salt
1 t pepper
2 t Italian spices
½ C Italian bread crumbs
Pinch of nutmeg
Chicken broth

Dough Ingredients

2 C flour
1 C water
1 egg

Procedure

Filling: In a large pot add about 1" water. Add pork and cook until done. Do not save pork broth. In another large pot add about 2" water. Add chicken and cook until done; add more water if necessary. Save chicken broth. Pull chicken off bone. Cut pork in small pieces. Put each meat through a meat grinder separately, then mix meats together and put through grinder a second time to mix well. To the ground meat add all other ingredients for filling. Add enough chicken broth to hold mixture together. **Dough:** In large mixing bowl add flour, egg and water. Knead until done. Pull off enough dough to be rolled into an 18" piece. With large rolling pin on floured surface roll 2 pieces of dough very thin. Put about 1 big tablespoon of filling at about 3" intervals. Fold the second layer of dough on top. Make half moon 'pockets'; seal each with your hand. Cut each pocket with a pizza cutter and seal well with a fork. Bring a large pot of water to boil. Add raviolis and cook until al denté. Drain raviolis; put in baking dish, cover with spaghetti sauce. Bake 350°F for about 15 minutes or until cooked through. **Note:** See my other recipe for Fried Ravioli. You might as well make them also, since you already did all of the work! See the recipe for Fried Ravioli for making the dough - omit the Crisco for Ravioli In Sauce.

