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FOOD

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Front Burner

By FLORENCE FABRICANT

An Alfredo Sauce Straight From the Source

New approaches to pasta have pushed old-school classics like fettuccine Alfredo to the sidelines. But this sumptuous indulgence, first served in 1914 by Alfredo di Lelio and still featured at his namesake restaurant in Rome, Ristorante Il Vero Alfredo, has not been forgotten. Russell Bellanca, who served it at his Alfredo 100 restaurant in New York, has worked with the Roman restaurant to produce an authorized Alfredo sauce for home cooks. It's made from Parmigiano-Reggiano, butter, extra-virgin olive oil and skim milk, and sold fresh, in 14-ounce containers.



The Original Alfredo Sauce won the New Product in the sofi™ AAwards Pasta Sauce category



The best pasta to use for the original Alfredo sauce is the kind for which it was designed: fettuccine.

jerseyitaliangravy.com

Tart Flavors From a New Soup Company

Sandy Khorrami was 12 when she and her mother arrived in the United States from Iran during the revolution and settled in Great Neck, N.Y. Now, nearly 40 years later, Ms. Khorrami has gone into the soup business. Her signature soup, a deep ruby blend of pomegranate juice and beets, reflects her Iranian heritage. The tart soup, bolstered with rice and herbs, can be served cold, and benefits at any temperature from a dollop of yogurt. Her other soup flavors are Tuscan vegetable with buckwheat, lightly spiced mushroom with lemongrass and quinoa, and butternut squash with quinoa



Soups from Something Good to Eat: butternut squash with quinoa, and pomegranate beet with basmati rice.

somethinggoodtoeatnyc.com