



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Italian Sausage Stuffed Manicotti

1 pound bulk Italian pork sausage (mild or hot, your choice)
1 16 ounce container of cottage cheese
1 package (8 ounces) manicotti shells
1 jar 26 ounces jar of Ragu spaghetti sauce
4 ounce package of shredded mozzarella cheese
Salt and pepper to taste
Grated Parmesan cheese

Cook the manicotti shells till they are al dente (little on the firm side). Rinse and drain to cool.

In a large bowl, combine sausage and cottage cheese.

Carefully stuff mixture into the manicotti shells. Place in a greased 13-in. x 9-in. baking dish.

Sprinkle the manicotti with some Parmesan cheese, salt and pepper to taste, and then top with baking sauce.

Cover and bake at 350° for 55-60 minutes or until a meat thermometer inserted into the center of a shell reads 160°.

Uncover; sprinkle with mozzarella cheese.

Bake 8-10 minutes longer or until cheese is melted.

Let stand for 5 minutes before serving.

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