

Homemade Sauces Cooking Instructions

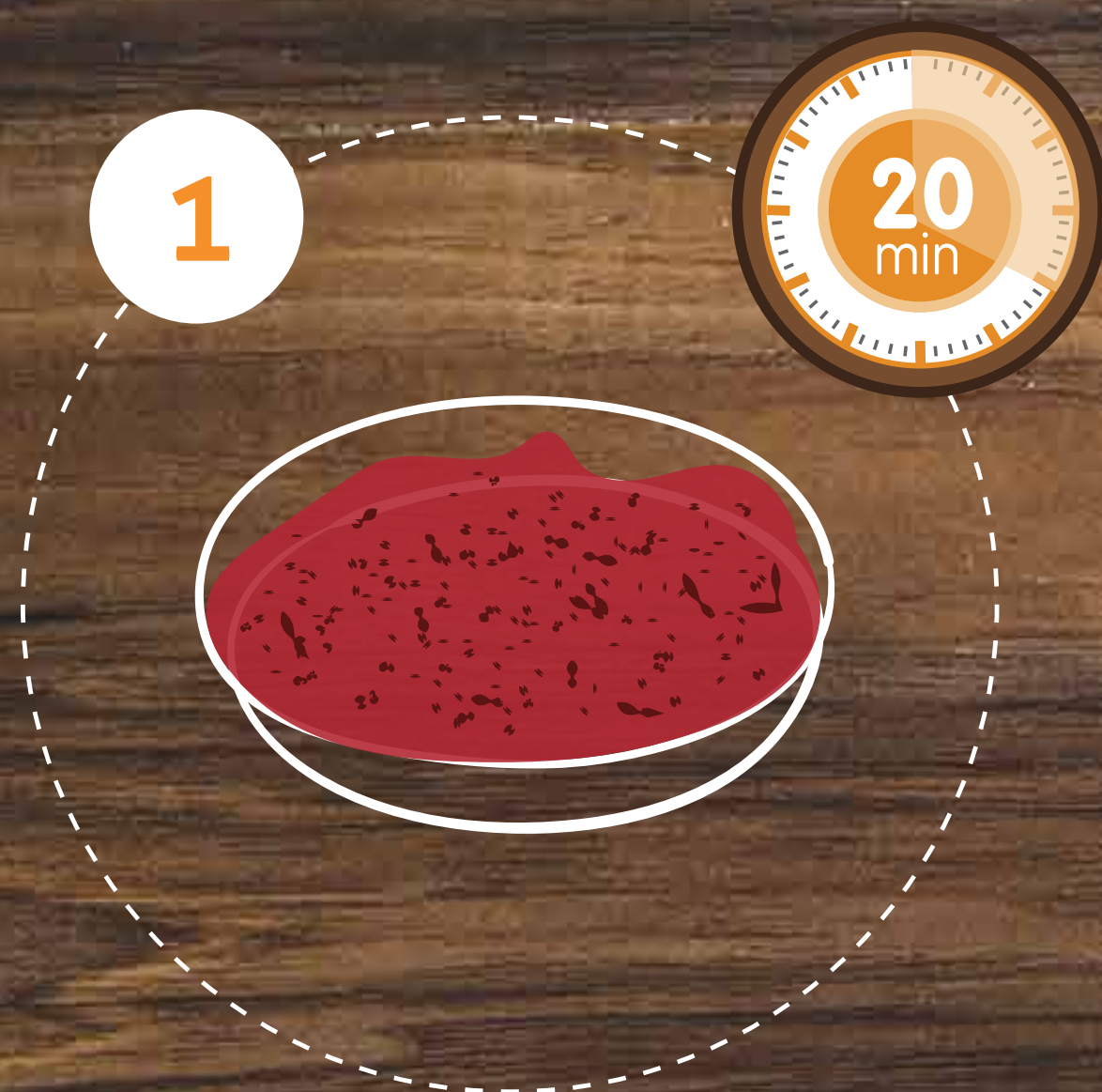
Fabio's

artisan fresh pasta



HOMEMADE SAUCES:

- Marinara
- Sugorosa
- Alfredo
- W/Wine, Brown Sugar, Butter, Sage
- Marsala Wine with Mushrooms & Garlic
- Pesto
- Italian Herbs



Leave the sauce at room temperature for about 20 minutes



Then, warm it at a low temperature in a skillet, stirring occasionally, until heated thoroughly. Do not let it boil.



PESTO & ITALIAN HERBS: Serve at room temperature, mixing well before serving.