

Agostino
FOODS™



Straight From Our Family's Cookbook To You.



RECIPES, COOKING INSTRUCTIONS AND IDEAS



Since 1916, three generations of the Passanante Brothers Family Food Service have perfected the art of bringing premium food items to families like yours. We've been a cornerstone and standard of quality in the Philadelphia area for over 98 years. Today we're bringing our savory foods and decades of experience to you with our Agostino Food line featuring tender meats, the freshest seafood, succulent poultry and delectable specialty items. Agostino products make it easy to serve delicious, restaurant quality meals. Now we're not only making it easier, but we're assuring the highest quality with Agostino Platinum Reserve. Only superior cuts of beef that meet our stringent guidelines can be called Agostino Platinum Reserve. This means you will receive the most tender and flavorful cut of beef imaginable. One taste of our food, one experience of our service and you'll understand why more people purchase Agostino products over our competitors.



Breaded Chicken Parmesan

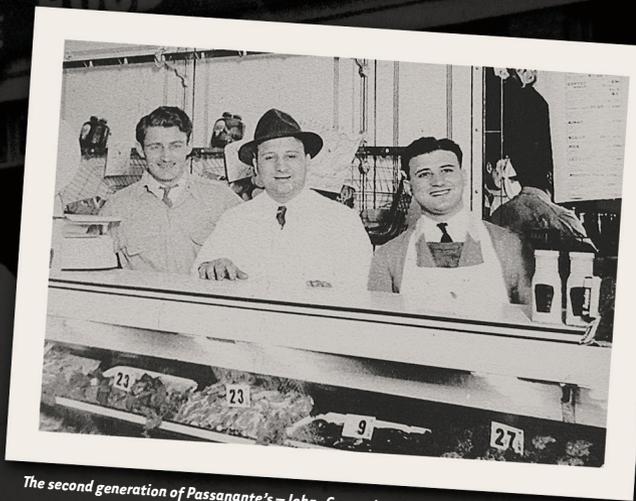


Stuffed Pork Chop



Bacon Wrapped Filet Mignon

**MAKING
MEALTIME
MEMORABLE
FOR OVER
9 DECADES**



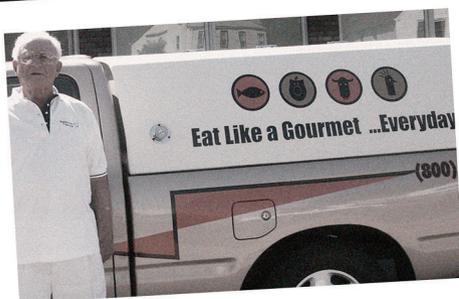
The second generation of Passanante's - John, Gus and assistant in 1947 - at your service!



Passanante Bros. Food - proudly located in Bristol, PA since 1962



Pasqua and Agostino Passanante, Great Grandparents and Founders, 1916



John Passanante Sr. still oversees production and service - At age 90!



On the road again! - Food delivery has been a mainstay since 1948.



*High marbling, delicate marbling, leanness, light coloring...
Agostino Platinum Reserve passes the test every time!*

PROPER MARBLING:

The "marbling" on beef is the white traces found throughout it. Selected beef must have a moderate to high amount of marbling to assure the highest degree of flavor and juiciness.

DELICATE MARBLING:

Selected meat must have a marbling texture that is medium to fine. Too coarse of a texture will lessen the quality of the beef.

SLIGHT MATURITY:

Cattle within the young maturity stage produce beef with top-quality color, firmness, texture, and tenderness. Therefore, selection must be made at the proper time, usually at 9 to 30 months.

LEANNESS:

Selected beef must be Agostino Platinum Reserve Superior grade of 3.9 or leaner. This eliminates excessive fat cover and assures a quality beef product.

PROPER COLOR:

Selected beef must meet our strict color standards and be free of dark cutting characteristics.



MAKING THE CUT: CERTIFIED AGOSTINO

When you choose Agostino Platinum Reserve, you'll be getting the highest quality of beef. How can you be sure? It must meet our strict quality standards that we have developed for nearly 100 years and surpass government Meat Grading and Certifications. Only beef so superior can achieve the status of being Certified Agostino. You won't find this quality or taste in your local markets. Unlike other beef, Agostino Platinum Reserve choose cattle that have been corn and grain fed. The selected beef is inspected and evaluated. Only when our quality standards have been met can the beef become

Certified Agostino Platinum Reserve.

CERTIFIED

Blue Cheese Tenderloin

Difficulty: 3 | Serves: 4

DIRECTIONS:

1. In small bowl, combine topping ingredients; reserve.
2. Rub each side of beef steaks with garlic. Place steaks on rack in broiler pan so surface of meat is 2 to 3 inches from heat. Broil 5 to 6 minutes.
3. Season with 1/4 teaspoon salt. Turn and broil 5 to 6 minutes.
4. Season with an additional 1/4 teaspoon salt. Top each steak with an equal amount of reserved cheese topping. Broil an additional 1 to 2 minutes.
5. Garnish with parsley. Top with your favorite steak

INGREDIENTS:

- 4 Beef Tenderloin Steaks, cut 1 inch thick
- 1 large clove Garlic, halved
- 2 tsp chopped fresh Parsley

CHEESE TOPPING

- 2 tbsp Cream Cheese, softened
- 4 tsp crumbled Blue Cheese
- 4 tsp plain Yogurt
- 2 tsp minced Onion
- dash White Pepper



A NUTRITIONAL POWERHOUSE

It's hard trying to find a meal that your family is going to enjoy and, at the same time, is going to be healthy for them. With Platinum Reserve, you get both flavor and nutrition. The Agostino Certified label means quality, flavor, and freshness when it comes to beef. Beef is an excellent source of protein and provides you with essential nutrients and amino acids; it's a smart choice for a healthy diet.

Certified Agostino, Certified Nutrition

Pollo Marsala

Breast of Chicken in Marsala Wine Sauce

Difficulty: 3 | Serves: 4

DIRECTIONS:

1. Reconstitute porcini by soaking in 1 quart hot water for 6 minutes, Squeeze out excess water, reserve soaking water.
2. Pound chicken flat, flour, shake off excess flour.
3. Melt butter in a saucepan, add chicken, and cook 4 minutes on each side.
4. Add Marsala, porcini, 1/2 cup of the soaking water (strained to avoid dirt), salt, and pepper. Cook, covered, 12 to 14 minutes. Serve.

INGREDIENTS:

1/2 lb dried Porcini Mushrooms, reconstituted
8 Chicken Breasts
Flour
8 oz (2 sticks) Butter
1 cup dry Marsala Wine
Salt
freshly ground Black Pepper

Succulent Chicken Parmigiana -
in breaded and non breaded varieties - explosive flavor!



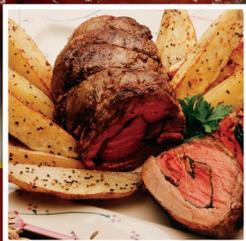
Beef Vs. Skinless Chicken In Fat Content



Source For Chicken Data: USDA Handbook 8-5 - Source For Beef Data: USDA Handbook 8-13



Succulent Filet Mignon



Tender Roast Beef

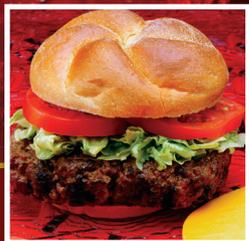


Hearty Beef Kabobs

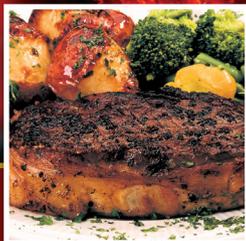
A CONSISTENT, FILLING AND MOST

Cook for Your Family

It's time to say goodbye to leftovers and wasting money on food that just doesn't meet your family's needs. With Platinum Reserve, you have control of the portions. Portion control is what restaurants use to maximize convenience and minimize costs. Now, you can do the same. Platinum Reserve comes in packaged portions specifically measured for the way your family eats. This process eliminates waste, reduces preparation time and saves money.



Thick and Juicy Burgers



Flavorful Rubbed Steak



Thick and Tender Steaks

DELICIOUS DINING EXPERIENCE!

Freezing in the Freshness

We take every measure to bring you the finest, most perfectly prepared beef. To ensure just-cooked freshness whenever you decide to thaw your Platinum Reserve, we use flash freezing and vacuum sealing. This traps in all the beef's flavor and nutrition. It also prevents bacteria, dehydration, and freezer burn. Our attention to detail and quality control ensures you'll be serving your family taste, nutrition, and freshness at every meal.

*Juicy, tender, sinfully flavorful Veal chops -
try something new for dinner tonight!*



Just take a look at the delicious dinners that could be on your table:

- BBQ Beef Kabobs
- Tri-Tip Steak
- Authentic Pastas
- Stuffed Shrimp
- Succulent Lobster Tails
- Marinated Chicken Cutlets
- Chicken Parmigiana
- Rack of Lamb
- Cooked Ribs
- Gourmet Cheesecake

And more!



MORE THAN JUST BEEF

Start a tasty family tradition in your home with the entire line of Agostino foods. In addition to our Platinum Reserve Beef, we offer a variety of delectable gourmet selections perfect for every meal: juicy poultry, lean pork, fresh seafood, tender veal, meaty racks of lamb, premium tuna, flavorful salmon, plump ravioli - even specialty items including pastas and desserts. Delicious mouth-watering foods that will satisfy your family and friends. We use only top quality meats like Grade A poultry, corn and grain-fed pork, and federally lot-inspected seafood, assuring you an unforgettably appetizing meal. Flash frozen and vacuum sealed at the peak of freshness, your meals will scream with unabashed flavor.

Variety is the Spice of life...

Scallopine di Vitello all 'Ortolana

Veal Scallopine with Vegetables

Difficulty: 3 | Serves: 4

DIRECTIONS:

1. In a saucepan, heat half the oil.
Sauté onion and garlic until golden.
Add vegetables, broth, and wine.
Cook 12 to 15 minutes, until liquid is reduced.
If liquid reduces quickly, add more broth.
2. In another saucepan, heat remaining oil.
Sauté scallopine until golden.
Add vegetables, cook 4 minutes. Serve.

INGREDIENTS:

- 1/2 cup Olive Oil
- 1/2 Onion, chopped
- 5 cloves Garlic, crushed
- 2 lbs any fresh Vegetables, except beans, julienned
- 2 cups Chicken or Vegetable broth, more if needed
- 2 cups White Wine
- 12 Veal Scallopine



Marinara

Difficulty: 3

DIRECTIONS:

1. In a blender or cuisinart, blend the rosemary and tomatoes, working in batches if necessary.
2. In a large pot over medium heat, add olive oil and lightly saute chopped onion and garlic. Then add blended ingredients and water and stir. Then add the garlic powder, oregano, sugar, pepper and grated cheese. Simmer on low heat while stirring mixture.
3. Simmer for 35-45 minutes stirring occasionally. If sauce has not thickened enough after 45 minutes add 1 can of tomato sauce and cook 10 more minutes.
4. Serve over Penne or your favorite pasta with grated cheese.

INGREDIENTS

- 2 tbsp Olive Oil
- 1 tsp Fennel Seeds
- 1 tbsp chopped Garlic
- 1 medium chopped Onion
- 1 tsp Rosemary
- 2 cans crushed Tomatoes
- 1/2 can Water
- 1 tbsp Garlic Powder
- 1 tsp Oregano
- 2 tsp Sugar
- 1 tbsp Pepper
- 1 1/2 handfuls Cheese
- 1 can Tomato Sauce if too thin

Roasted Potatoes

Difficulty: 3

DIRECTIONS:

1. Place potatoes in a pot with cold water. Bring to a boil and cook for 15 minutes.
2. Strain off hot water and rinse with cold water. Allow them to cool until they can be comfortably handled.
3. Preheat oven to 400°. Quarter then half cut the potatoes.
4. Place potatoes in an oven safe dish. Gently toss potatoes being careful not to break potatoes with olive oil, butter, garlic powder, salt, rosemary and pepper. Top with grated cheese and bake for 30-40 minutes or until golden brown.

INGREDIENTS:

- 5 medium sized Idaho Potatoes
- 1 tbsp Olive Oil
- 1 tbsp Garlic Powder
- 1 tbsp Rosemary
- Pepper
- Salt
- 1 stick of Butter - softened
- Grated Italian Cheese (Locetelli, Parmesan etc.)



Pure decadence. Our Pork Ribs are too big to fit on the grill! Try preparing with the marinade and strap in for a treat!

Dry Rub for Ribs

Difficulty: 3 | Serves: 4

DIRECTIONS:

1. Combine ingredients in food processor or blender. Process until bay leaf is pulverized and mixture is thoroughly blended. Store in airtight container (An empty spice bottle with shaker top is perfect.)
2. Rub on Ribs, Pork Roast or whatever you like. Let the meat sit in the refrigerator for about an hour. Then cook as you normally would. This gives the meat a delicious barbecue flavor without the mess.

INGREDIENTS:

- 2tbsp. Paprika
- 2 tbsp. Light Brown Sugar
- 2 tbsp. Salt
- 1 tsp Ground Red Pepper
- 1 tsp. Dry Mustard
- 1 Bay Leaf



PROPER PREPARATION

Proper preparation and cooking of meats, poultry and fish will give you better tasting meals.

Please use these cooking temperatures as an outline to help you cook your products.

USDA RECOMMENDED SAFE MINIMUM INTERNAL TEMPERATURES

Type Of Meat	Prep	Temp
Beef, Veal, Lamb	Steaks and Roasts	145° F
Fish		145° F
Pork		160° F
Beef, Veal, Lamb	Ground	160° F
Egg Dishes		160° F
Turkey, Chicken & Duck	Whole, Pieces & Ground	165° F

STEAK COOKING

Red Hot
Charcoal

Preheated Oven Broiler
2"-3" from Heat Source

THICKNESS	DONENESS	FIRST SIDE	AFTER TURNING	FIRST SIDE	AFTER TURNING
3/4"	Rare	4 minutes	2minutes	5 minutes	4 minutes
	Medium	5 minutes	3 minutes	7 minutes	5 minutes
	Well	7 minutes	5 minutes	10 minutes	8 minutes
1"	Rare	5 minutes	3 minutes	6 minutes	5 minutes
	Medium	6 minutes	4 minutes	9 minutes	8 minutes
	Well	8 minutes	6 minutes	11 minutes	9 minutes
1 1/4"	Rare	5 minutes	4 minutes	7 minutes	5 minutes
	Medium	7 minutes	5 minutes	9 minutes	7 minutes
	Well	9 minutes	7 minutes	12 minutes	10 minutes
1 1/2"	Rare	6 minutes	4 minutes	7 minutes	6 minutes
	Medium	7 minutes	6 minutes	9 minutes	7 minutes
	Well	10 minutes	8 minutes	13 minutes	11 minutes
1 3/4"	Rare	7 minutes	5 minutes	8 minutes	7 minutes
	Medium	8 minutes	7 minutes	9 minutes	18 minutes
	Well	11 minutes	9 minutes	14 minutes	12 minutes



THE AGOSTINO COMMITMENT

You will have it all with Agostino Food Products. The best food and the best service. **WE GUARANTEE IT.** From our superior Platinum Reserve beef to our selection of pasta, vegetables, and decadent desserts, we work to provide our customers with the utmost satisfaction. In fact, if you are ever dissatisfied with any of our menu items, we will gladly replace or exchange it for you.

WE GUARANTEE PRODUCT SATISFACTION!

Agostino
FOODS™



Agostino Food Products are the affordable, convenient way to bring a nutritious and appetizing dinner to your home. For more information on our products and exceptional services, visit us at:

www.evine.com | 800-884-2212
