



The Original

ANGELO
BROCATO

FOR QUALITY
ITALIAN COOKIES

BISCOTTI REGINA
(ITALIAN QUEEN COOKIE)

ANGELO BROCATO

The story of Angelo Brocato's Original Italian Ice Cream Parlor began in the town of Cefalu' on the northern coast of Sicily where Angelo Brocato was born on May 12, 1875. Angelo's career began as an apprentice when he was 12 years old, shuffling ice and salt to the master chefs. He later was taught how to choose the ripest and finest fruits for producing granita, and to make pastes from nuts and nut mixtures for the gelato. In the winter months, as was the custom, no ice cream was made. All efforts turned to baking and candy making. Angelo began to master the production of the famed Sicilian Cannoli, assorted biscotti, futta martorana, torrone, and many other confections. Angelo's work at three of Palermo's most prestigious gelaterias instilled in him the love of the art which he mastered and later brought to America.

Angelo opened his first shop in the 500 block of Ursuline St. in 1905. In 1921 Angelo bought the building at 615-617 Ursuline St. and created an ice cream parlor to rival those in

Palermo. Angelo Sr. worked in the business he founded until his death in 1946. Continued by his sons, Angelo Jr. and Joseph, Angelo Brocato's Original Italian Ice Cream Parlor remained a legend in the French Quarter. Little changed at Brocato's after Papa Angelo's death. The advent of the home freezer and the fact that the families of the Italian immigrants who live in the area were moving to suburbs, forced the brothers to begin wholesaling their products. They sought out grocers of Italian decent, restaurants, and specialty stores to reach the customer base which began to spread throughout the city.

Joseph continued in the business until his retirement in 1972. Angelo Jr. remained operating the business with his sons, Angelo III and Arthur. Angelo Brocato Jr. passed away in 1982. Angelo Brocato's remains a family business with all of Angelo Jr.'s children working under the direction of his youngest son, Arthur.

ITALIAN SAUSAGE & GRAVY, a Brocato family recipe.

INGREDIENTS

1 large onion, chopped fine
2 tbsp.-extra virgin olive oil
2-3 cloves of garlic, chopped thin
1 (12 oz.) can of tomato paste
2 1/2-3 oz. of water
(add to paste can to get last bit of paste)
2-3 leaves of fresh or generous pinch of dry basil
pinch of oregano
salt, pepper and sugar to taste (generous on the sugar)
1 lb. Italian sausage

PREPARATION

Sauté chopped onion and garlic in olive oil until soft and slightly brown. Stir in tomato paste just till blended. Then gradually add water stirring constantly. Add basil, oregano, salt, pepper and sugar. Add water as needed. Stir. Add Italian sausage. Cook down.

Serve over well-drained angel hair pasta. Serve with garlic bread (fresh garlic butter, Parmesan/Romano cheese and parsley).



Please enjoy this Aunt Sally's family recipe provided by **CORPORATE REALTY**