

# TRADITIONAL SICILIAN RECIPES: MEAT AND FISH

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Here are ten of Sicily's most famous dishes that simply must be tasted if wines and seafood) there are some commonly used ingredients that clearly stand out. . It is traditionally served with busiate, a local pasta shape which is Fresh sardines, salted anchovy fillets and wild fennel are made into a.

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These 13 Authentic Sicilian Recipes are packed with true flavors of Southern Italy , so you can have a taste of Sicily wherever you are!.

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### **13 Authentic Sicilian Recipes You Need To Try**

Busiate is a typical pasta used in Trapani (a city in northwest Sicily), Try making this tasty and fresh dish at home with the recipe here. . These fish rolls are easy to make and you'll love their perfectly balanced flavor.

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Procedure Fry the cubes of bacon and then add the onions, the garlic, the carrot and the celery. Add the rabbit and other ingredients, including the wine and herbs. Melt the anchovies in a little olive oil, finely chop the olives, capers, pine kernels and the sultanas, toast and chop the almonds and blend all together in a mixer.

While the pasta shells are cooking, put your ricotta cheese in a bowl with a couple of eggs and a little salt. Add a glass of Marsala to the frying pan and stir until the sauce is a liquid cream. Bring to a light boil and leave, letting the mixture concentrate a little through evaporation. Soften the onions in some olive oil and add the garlic and chilli. Pass eachina break the spaghetti into lengths of about 10 cm and add to the pot.