

Happy Valentine's Day and Chocolate Chess Pie



Welcome to the February *Dash*!

We have loved hearing from you! I'm delighted that so many of you enjoyed the [Roasted Fish Casserole](#) from the [January Dash](#). In the spirit of Valentine's Day, let's reward ourselves for a healthy January by spending some quality time with our one true love: *chocolate*! I give you ... **Chocolate Chess Pie**.



First things first ...

Because we know that your *Effortless Entertaining* membership is a new thing, we appreciate that it's taking a little time to get in the groove. If you missed one of the January newsletters, you can access both [The Dash](#) and [The Dish](#) on our website. To make sure your complimentary membership is activated, [click here](#). If you have any questions about activating or accessing your membership, please email me at DeeDee@MyEffortlessEntertaining.com.

I've heard from a few of you who ordered the [Round Pond Olive Oil](#). Here you'll see one of our favorite wines from [Round Pond](#). I've also heard from members who printed *The Dash* and *The Dish* and added them to your binders . . . bravo! Send news and photos from your Jeffersonian Dinners, and let me know how many Almond Macaroons you ate. The ones you ate right out of the oven don't count!

If you gave *Effortless Entertaining* as a gift, you may want to forward this email to your gift recipients to make sure they are on our mailing list for *The Dash* and to remind them of the two month complimentary membership to our community.



And now a Dash of *Effortless Entertaining* ...

This recipe for [Chocolate Chess Pie](#) is so easy and so good, you may just want to enjoy this and the Round Pond Cabernet recommended below for Valentine's Day! Who needs dinner? Although the Whipped Cream is listed as optional, it really is a must. See page 291 in your *Effortless Entertaining* guide. If you're feeling a little ambitious, try making your own pie crust, page 287. It's easier than you think!

Chocolate Chess Pie

Serves 6-8 Adapted from *Cook's Country*

INGREDIENTS

1 refrigerated pie dough
¾ cup butter, sliced
3 oz unsweetened chocolate, chopped
1½ cups sugar
3 tbsp flour
½ tsp salt
4 eggs
2 egg yolks
¼ cup heavy cream
1½ tsp vanilla extract
whipped cream, optional



[Read Instructions Here](#)

[Printer-Friendly Recipe](#)

TIPS & QUIPS

DIY PIE WEIGHTS

If you don't have pie weights, try rice, beans, or as recommended in *Bon Appétit*, stainless steel ball bearings. I know! Who would have thought? If you use rice, cover the crust with a piece of lightly buttered parchment paper, lay the rice on top, and after using in place of pie weights, cook the rice and enjoy!



SOURCES & RESOURCES



Round Pond Kith and Kin Wine
Kith and Kin Cabernet Sauvignon is full of flavor and a good value for such a fine wine.
[available here](#)



Pillsbury Refrigerated Pie Crust
My favorite crust for when I don't want to make from scratch.
[available here](#)

WE LOVE TO HEAR FROM YOU!

“We’re having friends over and I’m making all your recipes! Beef Bourguignon, Rice Blend, Citrus Salad and a green bean recipe of mine with tomatoes and bacon. They’ll be here in an hour and I’m having a glass of wine . . . Love your book!”

—TRISH

News & Notes

Thank you to the Pinehurst Garden Club and the Garden Club of the Sandhills for your warm welcome at your joint January meeting and to [Betty Kelly’s Gifts](#) in Fayetteville, NC, for the book signing in your beautiful shop!



Members, look for *The Dish* coming your way soon...

- Celebrate Easter with a new menu
- Layered Hummus, Fancy Pork Roast, Southern Green Beans
- Table Style Points
- Perfect hard-boiled eggs



[Become a Member of the Effortless Entertaining Community.](#)



Effortless Entertaining

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