

THE *Dish* .....  
*effortless*  
ENTERTAINING®

September 26, 2019



Dear Friends,

Ah ... fall is truly here ... your children are back in school, friends have returned from summer travel, meetings have resumed, and the weather is cooler. Okay, well maybe the weather isn't cooler. Honestly! Happens every year, right? Mother Nature snickers as we're trying to obey fall fashion rules in 90-degree weather. Not to be dismayed, we can still enjoy fall's treasures!

One of the treasures fall brings for me is reconnecting with friends we haven't seen over the summer. Even while we're getting back in our routines, it's a wonderful time to gather a group of friends for an easy dinner. Claudia Heath's Gourmet inspired Baked Pasta Casserole, page 138, is the perfect transitional dish. Warm and colorful, but not as heavy as the dishes we'll crave in the middle of winter ... when we really can wear our sweaters!

This is an easy pull together dish. Call a few friends and serve this with a salad and yummy bread. You can do it ... it's *effortless*!

Dee Dee

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## Baked Pasta Casserole

SERVES 8–10 Claudia Heath

A delicious casserole!

### INGREDIENTS

2 cups finely chopped onion  
2 cloves garlic, minced  
¼ tsp crushed red pepper flakes  
1 tsp dried basil  
1 tsp dried oregano  
2 tbsp olive oil  
1 lb shiitake mushrooms,  
stems discarded, sliced  
4 tbsp butter, divided  
3 tbsp flour  
2 cups milk  
2 28-oz cans plum tomatoes,  
drained well, coarsely chopped  
¼ lb thinly sliced prosciutto,  
cut into strips  
1 cup shredded Fontina  
1 cup crumbled Gorgonzola  
1½ cups freshly shredded Parmesan  
⅔ cup finely chopped Italian parsley  
1 lb farfalle pasta



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