

Who doesn't love spaghetti?!

effortless
ENTERTAINING®

THE *Dish*

January 19, 2022

*“Where have you been all my life?
Clearly, you have been reading my mind!”*

CATHERINE, *workshop participant*



A tale of four pots!

Dear Friends,

Where have you been all my life?

[Register](#) for the *30 Days to Effortless Entertaining* workshop, and you may be saying the

same thing! This workshop participant went on to say that although she loved to entertain, she found it stressful. Who needs that? No one! She now feels at ease welcoming friends to their new beach home! I want YOU to enjoy entertaining too. I want it to be easy, fun, and stress-free. It can be. I promise!

Join me for the next workshop! We start Monday, January 31st, so sign up right away. Why delay? Let's get ready now for spring and summer entertaining. If you're wondering if this workshop is for you, check out today's [Instagram](#) video and our [website](#). With the EE workshop, you'll not only be ready but you'll be energized and excited to entertain ... *effortlessly*. You're going to have as much fun as your guests! 🍷

To wrap up our snowmageddon spaghetti weekend ... I loved hearing from so many of you who made the spaghetti. Yay you! 🙌🙌🙌

And as for the "Tale of Four Pots." As many of you know, I didn't stop with spaghetti; I ended up making The Defined Dish Meatballs in Marinara. And if that wasn't enough, edthead wanted tomato soup. What to do when I didn't have any in the pantry? Figure out how to make it! It was delish, and I think so much better than store-bought. Because it was snowing like crazy and cold, I had to make more soup, so a fourth pot for the Lentil Soup. As promised, all the recipes are below!

And more good news ... when you make a delish sauce, soup, stew, chili, etc., you will often have extra to freeze, especially if you double the recipes, which I usually do. So you will have an easy, at the ready dish when you want to entertain! Adding simple sides such as a salad and bread to the spaghetti or maybe grilled pimento cheese sandwiches for a game day stew or chili makes any of these super easy to serve. On New Year's Day, I served Reubens right off the griddle with the Chicken and Sausage Gumbo, and everyone raved!

Now ... enjoy these recipes all winter, and be sure to jump over to the [website](#) and register for the workshop! You'll be so glad you did ... Spring and summer fun is right around the corner!

From our home to yours,



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My Favorite Spaghetti Sauce

Serves 6 – 8

Adapted from Jim Kroncke's Famous Spaghetti Sauce
Stirring Performances

INGREDIENTS

¼ cup olive oil
½ cup onion, chopped
1 clove garlic, minced
½ lb fresh mushrooms, sliced
2 tbsp dried parsley
½ lb ground chuck
1 lb Italian sausage
1 28 oz can diced tomatoes
1 16 oz can tomatoes
1 12 oz can tomato paste
1 tsp dried basil
2 tsp dried oregano
¼ tsp pepper
1 – 2 tbsp sugar
1½ tsp salt

INCREASED BY 4*

1 cup olive oil
2 onions, chopped
4 cloves garlic, minced
2 lbs fresh mushrooms, sliced
8 tbsp dried parsley
2 lbs ground chuck
4 pounds Italian sausage
4 28 oz cans diced tomatoes
2 32 oz cans whole tomatoes
4 12 oz cans tomato paste
4 tsp dried basil
8 tsp dried oregano
1 tsp pepper
8 tsp sugar
6 tsp salt

* I often increase this recipe by 4 so that I can freeze what we don't use. Not only does this make for a quick dinner for 4, it is also a nice thing to take someone who is homebound.

Italian Meatballs in Marinara Sauce

Serves 8

Adapted from Alex Snodgrass, The Defined Dish



Photo from TheDefinedDish.com

INGREDIENTS

MARINARA SAUCE

2 tbsp olive oil
¼ yellow onion, finely diced
½ tsp crushed red pepper flakes, optional
2 cloves garlic, minced
1 tbsp tomato paste
Salt and pepper, to taste
28 oz whole, peeled tomatoes
(preferably san marzano)
15 oz can tomato sauce
1 tsp dried oregano
¼ cup freshly chopped parsley
2 large basil leaves, chiffonade
¼ cup beef broth

MEATBALLS

2 lbs ground beef
2 eggs, whisked
1 tsp kosher salt
½ tsp black pepper
½ tsp dried oregano
1 tbsp freshly chopped parsley
2 cloves garlic, minced
½ cup almond flour
1 tbsp cassava flour
2 tbsp olive oil

Easy Tomato Soup

Yields ~2 quarts

Adapted from TheBlondCook.com

INGREDIENTS

2 tbsp extra virgin olive oil
1 cup chopped yellow onion
1 tbsp minced fresh garlic
3 cups chicken broth
1 28 oz can crushed tomatoes, undrained
1 tsp dried oregano
1 tsp kosher salt (more or less, to taste)
½ tsp freshly cracked black pepper
(more or less, to taste)
1 bay leaf
¼ cup whole coconut milk, optional

Optional toppings: grated Parmesan cheese, fresh basil, and/or croutons



Photo from TheBlondCook.com

Lentil Soup

Yields ~2 quarts

INGREDIENTS

1 pkg Trader Joe's Steamed Lentils
1 lb link, rope,
or Italian sausage
¾ cup chopped onion
4 – 6 cups chicken broth
½ – 1 cup chopped parsley
Salt and pepper



[DOWNLOAD ALL FOUR RECIPES](#)

[Read more on EE](#)

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

*“While going over weeks one and two of the workshop, watching your videos, and reading your guide, I realize you are giving us a tremendous and heartfelt gift of your wisdom, knowledge, and experience.
Deep thanks.”*

HANNAH

We want to hear from you!

Send us your stories and photos!

[Send us comments and photos!](#)

