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| ***Pasta al Forno*** |

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| **Autumn is here** - a road trip from New York City to the tip-top of Maine last week exemplified this perfectly. The crisp air, the beautiful changing leaves and the sneak-preview of SNOW we got in Maine all made it clear that summer is LONG gone.  With the cool weather comes our need to warm up with one of our favorite types of pasta dish - ***pasta al forno****.* This covers a wide range of dishes whose common thread is that they're baked in the oven. From *lasagna* to stuffed shells, macaroni and cheese to a hearty twist on pizzoccheri, these dishes will warm you and your guests from head to toe. |

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| [[Shells](http://rs6.net/tn.jsp?et=1102773160191&s=10136&e=001qhPOdFod2L6Bwau1cHz3ZUCFv5ULCzYXKmbBAgbE-6VLEr44u7cBQb8JeF0RIbRhabwEScrfJM-B5S_i_jRSsrtUi8Wlrlwm9_Q6Gdiq1iD44wUwPWh8pfEqBmewydPN)](http://rs6.net/tn.jsp?et=1102773160191&s=10136&e=001qhPOdFod2L6Bwau1cHz3ZUCFv5ULCzYXKmbBAgbE-6VLEr44u7cBQb8JeF0RIbRhabwEScrfJM-B5S_i_jRSsrtUi8Wlrlwm9_Q6Gdiq1iD44wUwPWh8pfEqBmewydPN)  [**Conchiglioni**](http://rs6.net/tn.jsp?et=1102773160191&s=10136&e=001qhPOdFod2L4dfk_uzyUEfnZaFxkcQHt28kwueQp4gIpIkPb8DnWSz9xu1kSL7TehrVIc_YIw_8Ai7p85sj8kDgIgXxemsjocKwxidY1UUnWWjERvaBlyIBqDi-3RZIBWnhygxM2ss0r31Li4x3JwVVDGmMqlQzUFoe_ku-5mhs9FtgQkZsaZN6hmREqF_48dWB0pHq30jBY2GuxKMXqlxA==) **with Sausage and Ricotta**  Cook [8 ounces of crumbled sausage](http://rs6.net/tn.jsp?et=1102773160191&s=10136&e=001qhPOdFod2L4sbuoIkIolZY_EmxSbtQ5KvRBkUqLuZtECxllOBYzTyQAKzeR7AWUQStMVpyEN05x1ox0FKFVD2zCzmC_ddEIDWwSwPMZR7VTXIpxU6Fzp0CXzpb6VfHAif8mq2gdF8GZgMxxakC1Hi06s7UJDgl0ukGEEjbizU4sdVb42jE6EG64vJA4sagRBpCiEtOnfRvZXjX9N8bieVg==) with a chopped onion and combine with 12 ounces of ricotta, an egg and a handful of chopped basil. Cook the shells in salted boiling water 3/4 of the way. One at a time, stuff the shells and lay in a baking dish with a layer of [tomato sauce](http://rs6.net/tn.jsp?et=1102773160191&s=10136&e=001qhPOdFod2L41rdePeTA3f-bl1fkzbseyJlQH2UIVwSgvyvg7w1rRQL3bgxdkUFIqQBexrHDGkMlrvcDLI9Ze5CSvQQjo3jLDvSRiqnUzKMDG9DHP7lHnw0aiEENkvQ0irWdqsabpZmlZOD2WSOW0qUqtrr7gIGtOEbGbGUbBJo9EjmYPjVHvc_2eor_Kopyd) in the bottom, top with a bit more sauce and grated cheese and bake for 20-30 minutes.  ***Fusili Tre Formaggio***  Make a roux with 3 tablespoons of butter and flour - stir in 3 cups of milk and bring to a simmer, stirring constantly until thickened. Season with salt, pepper and fresh nutmeg. Add in 4 ounces each of grated [Gruyere](http://rs6.net/tn.jsp?et=1102773160191&s=10136&e=001qhPOdFod2L4bQx9niSGKjNUsXsXw4onIgOBeQOUWZ6ruYtxKELzWcM9kCJnm3JmOAGy5ddW6Kt0ZtKn9fEE4IDwQPOMKQBes8DTIMAywMVCFsZtLAhaQ-6KYe4aW2JpgkGz_1E-yUXRfhJ_SWcNFWe3Jje_RDRVEE7IA0iE2A0hqKArzjH_7cowxFvWsq84Vg-_VVYxJmCRbPgN_dqxnT_-SxWdCeYe2), [Parmigiano](http://rs6.net/tn.jsp?et=1102773160191&s=10136&e=001qhPOdFod2L60NgaMoKpDeEfxbUIguU7KWnZmUR2cIxlaRl5FrJv5uSZuc-5XSe8APRvX5_3D0tPyblfDViNDqIlCqqExEiFDPaM6gP2Ms8GWNHKJDiBSzT6SgLgqJEfTePGgQh3hXy-zWM2rQNoRapdI9f77WBL_eCr83-k4V7JPp8Sw56o2gK_QgGW0ho7mLRv_fq3MIkh7UFs51tmLCWeTLo4u7l4N) and [Cheddar](http://rs6.net/tn.jsp?et=1102773160191&s=10136&e=001qhPOdFod2L5Cp4eqO0SX6XBbifz6w1WYN88tQHjfg-76zrUdDm7bnsAkNLqjiLUy-I8DLv6sVc7LyLBCpWPLuwckuWDEnKje3J_nUTOQoU6vBwcBbRnD9oVGvEChVbju6CO88HlYBeKIyun24j3w3-XtxzZB7rDAGEI86YxKxfpKPdU0kDACw35AcXtyDIyq0yIQaoEVpupMGREMgDBe9-qkMlBVJ-rE) and stir slowly to combine. Combine with [Fusili](http://rs6.net/tn.jsp?et=1102773160191&s=10136&e=001qhPOdFod2L7QaS3u5IowNz8_Dslj0xjn2z_-H_YnnxM4OWse2b50A2QgG6fL4ff5XmboQHBgJERBWi8qFp6TmFpWoGz6ogJsBxwiY8gnl6buBiF2v105XUnU2Y9y7TFuIIDHzdgb_B3RLCEktYmWz6MWOT3NKpW81KLNufm8zhknGIs1FjyoPDYA60mzFHLpMLI0HeB5c1698x0dgppidQ==) that's been cooked 3/4 of the way in salted, boiling water and layer in a buttered baking dish. Top with more Parmigiano and breadcrumbs toasted in butter. Bake for 20-25 minutes.  **Whole Wheat Penne Rigate with Pancetta, Spinach and Ricotta**  In a large saute pan, cook 8 ounces of [cubed pancetta](http://rs6.net/tn.jsp?et=1102773160191&s=10136&e=001qhPOdFod2L7vJ6BvrSYUsuejnHE0fyokHRv6gOi9pKDlhFDqQENe3TAEtkjqsUYzvEbm7JQGfD3htvxn1HptvWoR8qbTol-uC3TSEEspllQ8nZpp0kNrPVQj0e5sBLKBS-8AwAdrvnhvDVOmlX7L9EioraYREx5ld4l88x4QPOPr2xmggj4uamkohUaQm78x7mkMqriWtG1yFzYsoJeQFw==) in 1 tablespoon of olive oil until cooked, but not quite crispy. Remove from the pan, leaving behind the fat. Toss in 12 ounces of cleaned spinach and saute over medium heat until wilted. Season with salt and pepper. In a bowl, combine the spinach and pancetta with 8 ounces of ricotta cheese. Stir in 12 ounces of [whole wheat penne rigate](http://rs6.net/tn.jsp?et=1102773160191&s=10136&e=001qhPOdFod2L59fEcB7OTRV02UbPP66qBbzhV6SbZg4VtfsXESKJy1vAyhZxvAg8hoefzA18PG6dPbeDbRLECTkU4VlFumKNPWlbTXQ3vCWNQwyehlhgn5oZt9Jz9UeQJwRQDIHqqEMIWR2RZ05baM7i1m9Bj8GXigve7l_APyDBzPLfFSXs9duU5UaN0irZ2qmDYDbD5qfnc=) that's been cooked most of the way - say 90% - in salted, boiling water. Place in a buttered baking dish and top with grated fontina or mozzarella. Place under a pre-heated broiler for 5 - 10 minutes, depending on your broiler, until the cheese is lightly browned. |

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| [[Sausage](http://rs6.net/tn.jsp?et=1102773160191&s=10136&e=001qhPOdFod2L4sbuoIkIolZY_EmxSbtQ5KvRBkUqLuZtECxllOBYzTyQAKzeR7AWUQStMVpyEN05x1ox0FKFVD2zCzmC_ddEIDWwSwPMZR7VTXIpxU6Fzp0CXzpb6VfHAif8mq2gdF8GZgMxxakC1Hi06s7UJDgl0ukGEEjbizU4sdVb42jE6EG64vJA4sagRBpCiEtOnfRvZXjX9N8bieVg==)](http://rs6.net/tn.jsp?et=1102773160191&s=10136&e=001qhPOdFod2L4sbuoIkIolZY_EmxSbtQ5KvRBkUqLuZtECxllOBYzTyQAKzeR7AWUQStMVpyEN05x1ox0FKFVD2zCzmC_ddEIDWwSwPMZR7VTXIpxU6Fzp0CXzpb6VfHAif8mq2gdF8GZgMxxakC1Hi06s7UJDgl0ukGEEjbizU4sdVb42jE6EG64vJA4sagRBpCiEtOnfRvZXjX9N8bieVg==)  ***Lasagna al Forno* with Sausage Ragu**   This classic dish has been interpreted and reworked so many times over the decades. Even here at our store in Oakland, we offer three distinct varieties of lasagna.   The classic involves a [rich ragu of ground meats with tomato and milk](http://rs6.net/tn.jsp?et=1102773160191&s=10136&e=001qhPOdFod2L5ZCnc_tmIq3YXi1Px4WXdiC88AtWuOfM4BB6FFBRr2mAbLVQtU4hIz9oAaLkLIVTcSYVAjb-HYqRYC9QoiVFspto0TWdaBI_dh3raiDhNmkzjT1xUtmNcSnM5yKOmuM7gVu1T3MuTEFsLPP6AZ16zmv3a2arDnR0-HJ6qEDurWhUGeDQODn6TAKKwzk8Gfqb8=), layered with [eggy sheets of pasta](http://rs6.net/tn.jsp?et=1102773160191&s=10136&e=001qhPOdFod2L4-zz5TavUZ3T7pQWD1kGE40dluLs0zWQBZPvTGRSWeJGRRJNF2nkrnjJNpKS5X5An_eF1_-VOmVxpSEVdY-zj2YBiecHbQlE1HD8di0RaK80AgRnl3WZcFhnbbSQgg1FfcaKcMHQU7Z9Wpuy0Cn04VeI1pqLT7GyhlngLGQ_g3fbXOSdK0IOZdRqS74HKoQt31n4YbfAzr3Q==), a creamy bechamel and grated cheese. But in our deli cases, we offer a fantastic version with Balsamic-Glazed Chicken and Caramelized Onions, as well as one with Butternut Squash and Swiss Chard. The idea is the same, but the results are uniquely delicious!   But sometimes you need a quick version of the wonderfully complex, but slow-cooking ragu. This quicker ragu of sausage, tomato paste and milk is a WONDERFUL rendition that's ready in no time at all.   * 2 tablespoons olive oil * 1 onion, diced * 1/4 cup white wine * 3 Italian sausages, casing removed * 1/3 cup [tomato paste](http://rs6.net/tn.jsp?et=1102773160191&s=10136&e=001qhPOdFod2L4OrxHQ38BWzNL1CHLI9fwO8IBDjapkRTrlkOwnrrTxYo8iWLIc5N_h6LrCl3C6uxbcNfoO0O9UPkkNj3nBiNJJlcsaPgldv1spbK8WC4POe57vyoh534zMt_482DQ7DwT_uBGpZBtG3kW5Ux3D6xRmaXE4_v0E7Sk4cHxHwfWJTdjshdUZAqiDKXgNc2eTvKz8_Fugz4FLEA==) * 1 cup milk, plus 1/2 cup as needed * salt and pepper    In a saute pan, heat 1 tablespoon of olive oil and add the diced onion. Saute until totally soft and quite brown. Deglaze the pan with the wine. When evaporated, add the second tablespoon of olive oil and add the sausage, breaking it up with the back of a spoon. When the sausage is cooked, in 5 - 6 minutes, add the tomato paste and stir until incorporated. Add the milk and reduce the heat to a simmer. Simmer for 10 - 15 minutes and season to taste.  At this point, you can toss it with pasta and serve as is, or you can make lasagna! |