

NATIONAL Examiner GIVEAWAY

HIT THE SAUCE — PASTA STYLE!



ENJOY the incredible flavors of Dave's Gourmet Pasta Sauces. Five lucky winners will receive a four-pack of tasty sauces from this Internet vendor to use for the two recipes printed below. Each prize will contain two jars of Butter-

nut Squash Pasta Sauce, made with fresh garlic, onion and butternut squash, a jar of Wild Mushroom Pasta Sauce and a jar of Organic Red Heirloom Pasta Sauce — a \$40 value — shipped to your door. For a chance to win, see page 54. No post

office boxes, please. To order or to see other products, visit www.DavesGourmet.com.



BUTTERNUT PASTA

DIRECTIONS

- 1 jar Butternut Squash Pasta Sauce
- 1 lb. mild Italian sausage
- 1 lb. pappardelle or fettuccini pasta
- 3 oz. crumbled bleu cheese

BOIL pasta in a large pot according to directions. While it's cooking, brown sausage in a skillet, separating any clumps. Drain excess fat. Heat pasta sauce in the microwave. When pasta is done, drain well, toss with pasta sauce and sausage and top with crumbled bleu cheese. Serves 4 to 6.

READER RECIPE

Pucker Power Pie

Win \$25 for your recipe

HERE'S a lip-smacking lemony dessert. Thanks to Wilma McGill of Burnaby, British Columbia, Canada, our \$25 prize-winner, for sharing this scrumptious recipe.

- 1 3/4 cup sugar
- 1/2 cup flour
- 1/4 tsp. salt
- 1 1/4 cup boiling water
- 3 small lemons
- 2 Tbsp. butter
- Pastry for two crusts

DIRECTIONS

IN a bowl, mix the sugar, flour and salt. Add water and beat until smooth. Grate the rind of one lemon and add to the mixture. Cut off the peel and remove the membrane from all lemons. Slice paper thin, discarding seeds. Stir into mixture.

Line a deep dish pie pan with the pastry and pour in mixture. Dot with butter and then top with the second crust. Prick with a few holes and bake at 450 degrees for 10 minutes. Reduce to 350 degrees and bake for 40 minutes or until crust is done. Serve warm or cool with ice cream or whipped topping.



Want to see your recipe in The National EXAMINER? Send it to READER RECIPE, The National EXAMINER, 1000 American Media Way, Boca Raton, FL 33464-1000. Please enclose your name, address and DAYTIME phone number. All recipes must be original and must include can sizes if canned goods are used. We'll pay \$25 for those we publish. Please allow 8 weeks for payment.

BUTTERNUT SQUASH PIZZA



- 1 jar of Butternut Squash Pasta Sauce
- 1 Boboli bread or pizza crust
- 2 leeks, chopped
- 1 head of garlic
- 1 red pepper, thinly sliced
- 3 Tbsp. brown sugar
- Pinch of salt, paprika and cayenne pepper
- Freshly grated parmesan cheese
- Oil for frying

DIRECTIONS

PREHEAT oven to 400 degrees. Cut the top off the garlic and coat with olive oil. Cook in the oven for 30 minutes until soft to the touch. Increase temperature to 450 degrees.

Saute leeks in olive oil. Add sugar and a dash of salt. Add a bit of water and cover, cook until caramelized. Set aside.

Spread the sauce on top of the pizza crust. Sprinkle paprika and cayenne over the sauce. Add roasted garlic cloves, caramelized leeks and red pepper slices. Bake for 8-10 minutes or until crust is brown. Sprinkle with grated parmesan cheese.