COMMENT

Cookoff highlighted skills and needs

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This week we're happy to show you the runner-up entrée in the Georgetown Bread Basket High School Cookoff. This dish belongs to the GDHS team!

Once again, it was a pleasure to be involved in this event, highlighting the needs of the food bank and also the talents of our local students.

CTK Team: Led by Teresa Tomaro. Students: Shaun Denny, Brenna Hartman, Jacob McGillivray, Veronica Walker, Emmanuel Battaglia

GDHS Team: Led by Paul Klassen. Students: Ubhay Bhatoo, Alex Erne, Jessica



What's Cookin'

Krause, Hannah Raymond, Maddy Rouse, Sydney Sylvestre

Judges: Carol Davin (VP, GDHS), Rocco Dilanni (Principal, CTK), Halton Hills Mayor Rick Bonnette, Real Canadian Superstore Manager John Cservenyak, Chef Pino DiCerbo (Masterchef Top 5 contestant 2014).

Thank you to everyone for participating—see you next year! Have fun and keep cooking!



For information or free online tickets, visit CaledonHomeShow.com

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GDHS Baked Pasta

Serves 5

INGREDIENTS

For the sauce:

- 4 cups dry pasta
- 1 Tbsp butter
- 3-4 cloves garlic, crushed
- 5 tomatoes diced
- 1 small white onion diced
- 1/2 cup canned tomato sauce
- 1 can cream of mushroom soup
- 1 pinch Italian seasoning
- •1 pinch each salt, pepper, sugar

For the crust:

- 4 cups crushed corn flakes
- 2 eggs
- 1 Tbsp melted butter
- \bullet 1/2 cup parmesan cheese

METHOD

Boil pasta for about 12 mins then cool un-



der running water and set aside.

For sauce heat pan and add butter, onion and diced garlic then add tomato, SSalt and pepper (pinch or 2), canned soup, Italian seasoning, sugar and simmer for 20 minutes

For the crust: In a large bowl combine the crushed cornflakes, eggs and melted butter.

To finish: add pasta to sauce and portion into oven proof bowls. Top the pasta with the crust ingredients and bake at 350 F for 10 minutes or until crust is golden.



