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AFFAIR

AUGUST 26, 2023

2023 PASTA TEAM COOKBOOK



EMCEE: JULIE BAKER

AUCTIONEER: TODD NATALE





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# TEAL TEAM 6

3 Romero peppers  
1 large white onion, chopped  
10 cloves of garlic, roasted and minced  
12 oz crimini mushrooms  
1.5 tablespoons of Worcestershire sauce  
2 tablespoons of Dried Italian herbs  
5 cans of 14.5 oz crushed tomatoes  
Red pepper flakes to taste  
1/2 cup of tomato paste  
2 glasses of red wine (remaining poured into cook 🍷👨🍳)  
2.5 tablespoons of balsamic vinegar  
2 tablespoons of brown sugar

## Instructions:

Roast peppers in oven for 20-30 minutes at 390^degrees F (ensure they are soft)

While peppers are roasting, sauté onions until soft and light brown

Add garlic and chili flakes. Sauté for a few minutes

Add mushrooms and COL until liquid is released. Allow it to begin to evaporate. Add Worcestershire sauce, dried herbs, salt and pepper. Add canned tomatoes, tomato paste, olives, basaltic vinegar, red wine, and brown sugar

Heat and bring to a simmer.

Once the peppers are done, cool, deseed and chop into small pieces.

Add to sauce

Simmer for 3-4 hours. For a richer sauce, add cream. Also, adding parmesan cheese to the sauce gives it a good taste.

## Fort Carson Sexual Assault Response Team

**Team Members:** Jose ColonRivera, Ken Coffee, Shane McCarty  
Erika Scelsi, Tony Santiago, Kristy Bootes



the**PLACE**

# FOR PASTA

## Recipe Name: Green Chili Cream Sauce

¼ C butter

¼ C flour

1 ¼ C broth/stock (chicken or veggie)

1 ½ C whole milk

3 Tbsp minced/grated garlic

1 onion, grated

1 jar 505 Southwest green chilies

Nutmeg

Salt & pepper

(Optional: add 4 cups cheese varieties (ex. sharp Cheddar, white Cheddar, Monterey Jack, smoked gouda))

### Instructions:

Melt butter In large pot over medium-high heat. Once melted, add onion and garlic and sweat aromatics until fragrant and softened. Add flour, stir and cook until it smells nutty, approximately 1 minute. Slowly add stock and milk, one cup at a time until fully blended, whisking constantly. Cook until thickened. Add a pinch of nutmeg, and salt and pepper to taste. Add green chilies and stir until blended. If mac-n-cheese sauce is desired, add cheese and stir until melted and fully incorporated.

Serve over pasta. For mac-n-cheese, place in a baking pan and bake at 350°F for 20 minutes or until top is bubbly and slightly brown.

### The Place

**Team Members:** Jelindra Hiam, EmRhys Jenkins, Rebecca McCay, Brittany Harrison, Becky Treece



# Salt Ent Peppa!

## Recipe Name: Black Truffle Cream Sauce

1 lb long or short pasta variety of choice  
1 (50 g) bottle of black truffles slices  
1 tablespoon olive oil  
1 clove garlic, minced  
1 ½ cups heavy cream  
½ cup white wine (or chicken broth)  
2 cups Parmigiano cheese (parmesan cheese), plus more for topping  
Salt and Pepper to taste

### Instructions:

1. Bring a large pot of salted water to a boil (4 quarts of water and 2 tablespoons of salt).
2. Place a large sauté pan over medium heat, and add the olive oil. Add garlic and cook for 1 minute until fragrant. Add white wine and let steam for a few seconds until the alcohol evaporates.
3. Add heavy cream, and whisk. When bubbles form reduces the heat to very low heat and add a bit of salt and pepper to taste. Whisk again.
4. Cook for about 2 minutes until the sauce has slightly reduced, it should be still liquid. Add 1 cup of parmigiano cheese and the truffles. Stir to combine. Turn the heat off. Cover with lid.
5. Add pasta to boiling water. Cook according to al-dente package directions.
6. Once pasta is cooked, reserve ½ cup of the cooking liquid. Drain the pasta and add to the pan with the truffle cream sauce. If the sauce looks dry add a bit of the reserved pasta cooking water (you may not need to add any, it depends on the type of pasta you use).
7. Add the remaining Parmigiano cheese, and stir until the pasta is well. Finish with black salt and cracked white peppercorns.

### Ent Credit Union

**Team Members:** Lori Swenson, Chef Rosialee Cunningham, Chef Allen Revis

# ***pips***

## ***people in charge of pasta sauce***

### **Recipe Name: Vodka Sauce**

¼ c olive oil  
2 large Shallots, diced  
4 cloves garlic, minced  
1 ½ tsp dried oregano  
½ - 1 tbsp red pepper flakes  
1 c Vodka  
2 - 28 oz cans whole peeled tomatoes (preferably San Marzano)  
\*Drain the juice but reserve it for later  
1 tbsp balsamic vinegar  
1 c half & Half or heavy cream  
1 parmesan rind  
1 bunch fresh basil  
Salt and pepper taste  
Vegetable stock as needed to keep pasta from drying out

### **Instructions:**

Preheat oven to 375 degrees.

Preheat a Dutch oven or large heavy bottom pot on medium-to-medium high heat. When hot, add the olive oil. Add the shallots and cook until translucent, about 5 minutes stirring as needed. Add the garlic, oregano, red pepper flakes and ½ tsp salt and few grinds of black pepper; cook for 1-2 minutes until fragrant. Add the vodka and simmer until the mixture is reduced by about half. This will take approximately 6-7 minutes. Crush the tomatoes as you add them into the pot. Add the balsamic vinegar, stir. Place lid on pot and place in the oven for 1 ½ hours.

Remove the sauce and put in blender or use an emersion blender. If using a blender, please cover the blender top with a towel and increase speed slowly. Return the sauce to the warm pot over a low to medium heat. Add the half & half or heavy cream. Add reserved tomato juice and/or vegetable stock as needed to thin out the sauce. Place fresh basil and parmesan rind into sauce and simmer partially covered for 10-12 minutes. Remove and discard basil and rind. Taste for salt and pepper. Serve over pasta of choice.

### **McDivtt Law Firm**

**Team Members:** Alexa Overton, Alex Hisle, Espe Ortiz

**Alternate Team Members:** Dani Plackett, Monique Sanks, Jennifer Paradee

# BEETLEJUICE, BEETLEJUICE, BEETLEJUICE

## **Recipe Name: Delia Deetz's Delicious Pesto**

### **Makes approximately 16 servings**

- 2 cups fresh basil leaves, packed (can sub half the basil leaves with baby spinach)
- 1/2 cup freshly grated Romano or Parmesan cheese (about 2 ounces)
  - 1/2 cup extra virgin olive oil
  - 1/3 cup pine nuts (can sub chopped walnuts)
  - 3 cloves garlic, minced (about 1 tablespoon)
  - 1/4 teaspoon salt, or more to taste
- 1/8 teaspoon freshly ground black pepper, or more to taste

### **Instructions**

Pulse the basil and pine nuts in a food processor:

Place the basil leaves and pine nuts into the bowl of a food processor and pulse several times.

Add the garlic and cheese: Add the garlic and Parmesan, or Romano cheese, and pulse several times more. Scrape down the sides of the food processor with a rubber spatula.

Slowly pour in the olive oil: While the food processor is running, slowly add the olive oil in a steady small stream. Adding the olive oil slowly while the processor is running will help it emulsify and help keep the olive oil from separating. Occasionally, stop to scrape down the sides of the food processor.

Season the pesto sauce: Add salt and freshly ground black pepper to taste.

### **UCHealth Forensic Nurse Examiners**

**Team Members:** Megan Lechner, Sarah Hagedorn, Brandy Swennes



# Pasta Ball



## Recipe Name: 'Missed Call' Marinara

- 2 cups fresh basil leaves, packed (can sub half the basil leaves with baby spinach)
- 1/2 cup freshly grated Romano or Parmesan cheese (about 2 ounces)
  - 1/2 cup extra virgin olive oil
  - 1/3 cup pine nuts (can sub chopped walnuts)
  - 3 cloves garlic, minced (about 1 tablespoon)
  - 1/4 teaspoon salt, or more to taste
- 1/8 teaspoon freshly ground black pepper, or more to taste

### Instructions

Pulse the basil and pine nuts in a food processor:  
Place the basil leaves and pine nuts into the bowl of a food processor and pulse several times.

Add the garlic and cheese: Add the garlic and Parmesan, or Romano cheese, and pulse several times more. Scrape down the sides of the food processor with a rubber spatula.

Slowly pour in the olive oil: While the food processor is running, slowly add the olive oil in a steady small stream. Adding the olive oil slowly while the processor is running will help it emulsify and help keep the olive oil from separating. Occasionally, stop to scrape down the sides of the food processor.

Season the pesto sauce: Add salt and freshly ground black pepper to taste.

**Colorado College Athletic Department**  
**Team Members:** Katherine Menedez, Mai-Loni Henson  
Matt Streich, Ty Adams

# Pasta Noir

## Recipe Name: Creamy Tomato Basil Sauce

Make about 4 Servings.

2 tbsp unsalted butter  
½ tbsp flour  
3-4 cloves minced garlic  
¼ cup dry white wine (sauvignon blanc)  
1 cup heavy whipping cream  
½ tsp Dijon mustard  
¼ tsp Italian seasoning  
2 medium tomatoes  
½ cup fresh grated parmesan cheese  
½ basil, julienne cut  
Salt & pepper to taste

### Instructions:

1. Take the tomatoes to blanch, peel, and de-seed them. Then dice them up.
2. Prep skillet over medium heat. Add the butter. Once it melts, add the flour, and whisk to make a roux. Cook for about 1-2 minutes, stirring often.
3. Add in the garlic, then the wine. Whisk and let it bubble until its reduced by half. This shouldn't take long, likely only a minute or two.
4. Whisk in the cream, Dijon mustard, and Italian seasoning until you have a smooth sauce.
5. Stir in the chopped tomatoes. Cook the sauce for another 5 minutes or until the sauce has thickened up a bit. Careful not to curdle or break the cream.

**Donna Billek**

**Team Members:** Donna Billek, Julian Bucknall, Katie Kassing, Dave Kassing  
Kelson Castain, Kari Castain, Jenny Darby, Frank Cambria

# Noodles & NEWS

## **Recipe Name: Amatriciana Sauce**

Makes approximately 6-8 servings.

2-28 oz. canned tomatoes (one crushed, one whole)

5 gloves fresh garlic

¼ of an onion

1.5 lbs. chopped bacon

1 tablespoon olive oil

1 teaspoon black pepper

1 teaspoon chili powder

Pinch of red pepper flakes

1 teaspoon salt

3/8 t. sugar

1 teaspoon oregano

¼ cup grated Parmesan cheese (fresh)

### **Instructions:**

1. Heat oil in Dutch oven or large heavy skillet over medium heat.
2. Add chopped bacon. Render.
3. Add chili powder, red pepper flakes, black pepper and stir.
4. Add onions, olive oil, and garlic. Cook stirring often.
5. Add tomatoes, salt, sugar, and oregano. Reduce heat to low.
6. Cook, stirring occasionally until sauce thickens.
7. Stir cheese in and serve.

### **The Gazette**

**Team Members:** Amber Borata, Giuliana Dagostino, Jerry Herman  
Nina Glaser, Stefani Rackley, Nick Sullivan



**Recipe Name: Crema di Pomodoro**

227 g Pancetta, diced  
15 g Garlic, thin sliced  
3 tbsp Pancetta oil  
230 g Yellow Onions, diced  
330 g San Marzano Tomato, pureed  
4 g Italian Seasoning  
400 g Heavy Cream  
60 g Parmigiano Reggiano, finely grated  
60 g Pecorino Romano, finely grated  
45 g Truffle Oil  
10 g Salt or to taste

**Instructions:**

1. Render the Pancetta. Reserve Pancetta and rendered oil
2. In a cold pot add garlic and rendered pancetta oil. Turn heat to a medium low to crisp and toast the garlic (5-10min).
3. Once garlic is done (should be golden brown but not too brown) add the onions and turn the heat to medium high. Sweat the onions to translucent (no color).
4. Add tomato puree and Italian seasoning. Cook for five (5) minutes over medium heat.
5. Transfer tomato mixture to blender and blend. Start slow and work your way to high, slowly. Puree on high for one (1) minute.
6. Add tomato mixture to pot and add the heavy cream. Heat on medium for ten (10) minutes.
7. Take off heat and add parmigiano and pecorino, salt, and truffle oil.

8. Mix with pasta of choice and serve immediately topped with parmigiano.

**KKTV 11 News**

**Team Members:** Maria Ferrer, Tim Hastey, Brian Sherrod

# Sweet Goodwill Change Makers

**Recipe Name: Polish Strawberry Pasta with Cream**

*Makes approximately 4 servings*

2 c Dry pasta of choice  
2 lbs Fresh Strawberries  
6 - 8 Tbsp Mild Honey  
12 Tbsp Sour Cream or Greek Yogurt  
½ Tsp Pure Vanilla Extract

Garnish (Optional)  
Fresh Mint Leaves  
Almond Flakes

## **Instructions:**

Fill pot with water, cover with a lid and bring to boil. Add pinch of salt. Stir pasta in and cook uncovered, as per the packet instructions. As you wait, prepare the sauce (instructions below). To test pasta for doneness, try a piece before the end of cooking time. It should be soft, but still firm. Drain pasta in a colander.

### Sauce:

Rinse strawberries thoroughly with cold, running water. Pat dry with paper towel.

Hull strawberries, cut in half and dispose of green tops. Leave a few strawberries aside, for a garnish.

Move halved berries into bowl. Add honey, sour cream and vanilla extract. Mash together with a fork. How finely? That's up to you:

For varied texture, mash only roughly - leaving some chunks unmashed. For smooth sauce, mash thoroughly or blend using blender/food processor.

## **Goodwill of Colorado**

**Team Members:** Martin Hines, Rosanne Unsiog, Kristen Amundson, Tamara Berkman

# Pasta &

## **Recipe Name: Champagne Nouveau Pasta Sauce**

\*Adapted from "Start Your Ovens" Junior League of Bristol, (The Official Cookbook of The Bristol Motor Speedway)

Makes approximately 18 servings

3 tablespoon olive oil  
1 1/2 cup diced onion  
3 tablespoon chopped garlic  
3 tablespoon tomato paste  
3 tablespoon flour  
3 cup champagne or prosecco  
84 ounce can crushed tomatoes  
3 teaspoon kosher salt  
3 teaspoon dried oregano  
3/4 teaspoon crushed red pepper flakes  
3 cup heavy cream  
3/4 cup grated parmesan cheese

### **INSTRUCTIONS**

Add the olive oil to a large, deep skillet or a wide dutch oven over medium heat. Add the onions and cook for 5 minutes until softened. Add the garlic and cook for 1 minute longer.

Stir in the tomato paste and then the flour, cooking for 1-2 minutes, then deglaze the pan with the champagne. Whisk to prevent any lumps from forming and let the champagne reduce for 1 minute. Pour in the crushed tomatoes and stir until smooth. Season the sauce with salt, oregano and red pepper flakes. Bring the sauce to a simmer and let cook for 15 minutes, uncovered, stirring often.

Stir the heavy cream and parmesan cheese into the sauce and then let simmer over low heat while you cook the pappardelle pasta. Cook the pasta according to the package directions and then drain. Add the pasta right into the sauce, stirring gently to fold the pasta into the sauce. You might have a little more sauce than needed, but when serving, use tongs to pull the pappardelle out of the sauce and onto plates. Any remaining sauce in the skillet can be served on the side of the salad.

Serve with fresh torn or sliced basil on top and grated parmesan cheese.

### **Junior League of Colorado Springs**

**Team Members:** Kara Beiswanger, Rita Mays, Katie Moon, Lacey Miller

### **JLCS contributors/volunteers:**

Leah Behr, Brianna Beski, Miranda Davis, Kristina Kelly, and Shelia Schaefer, Kacie Jerry, Mariah Nicholson

# Pastablanca

## **Recipe Name: "Alfredo Hitchcock"**

Makes About 4 Servings

1/2 cup (1 Stick) butter  
2 cloves of minced garlic  
2 cups heavy whipping cream  
Pinch of salt  
1/8 teaspoon ground black pepper  
1/2 cup grated parmesan

In a medium saucepan, melt butter over medium heat.

Add garlic, cream, salt and pepper and bring to a simmer. Do not overheat. Add cheese and simmer on low until thick.

Remove from heat and serve over pasta.

**Wolf & Key Marketing**

**Team Members:** Janelle Wendt, Jocelyn Wendt. Carson Wendt



Recipe Name:  
Makes approximately ???

8 cloves minced garlic  
2 tbsp extra-virgin olive oil  
4-5 28oz cans San Marzano Peeled Tomatoes (with juices)  
2-3 tbsp sun-dried tomato paste (or use regular tomato  
paste)  
1/2 tsp (each) salt & black pepper  
3 Tbsp fresh basil (for dried basil – 1 Tbsp)  
2 Tbsp fresh oregano (for dried oregano – 2 tsp)

### **Instructions:**

Cook garlic: In a large stainless-steel pot on LOW-MEDIUM heat sauté garlic in olive oil for 30-60 seconds. Stir constantly to keep garlic from burning.

Add tomatoes and simmer: pour canned tomatoes with juices in with the garlic. Add tomato paste, salt, and black pepper.

Mix ingredients together, partially cover with lid – but not completely, and simmer on LOW heat for 3+ hours. Stir every so often to avoid burning. Note: if using a parmesan rind, add it in at this step and let it simmer with sauce until finished. Remove and discard the rind when ready to serve.

For smooth sauce: when sauce is finished cooking, use a hand immersion-blender to puree. Note: If you prefer a chunkier/thicker sauce (like I do), you can skip this step as the San Marzanos naturally break down while cooking.

Add herbs: When the sauce is finished, mix in chopped fresh herbs. Season with additional salt & black pepper if needed and serve!

### **Glamazon – Amazon Affinity Group**

**Team Members:** Amanda Gymrek, Zach Rigdon, Ian O’Neil, Bri Howard





**Recipe Name:**

Makes approximately ???

- 2 (14.5 ounce) cans stewed tomatoes
- 1 (6 ounce) can tomato paste
- 4 tablespoons chopped fresh parsley
- 1 clove garlic, minced
- 1 teaspoon dried oregano
- 1 teaspoon salt
- ¼ teaspoon ground black pepper
- 6 tablespoons olive oil
- ⅓ cup finely diced onion
- ½ cup white wine

**Instructions:**

Place tomatoes, tomato paste, parsley, garlic, oregano, salt, and pepper in a food processor; blend until smooth.

Heat oil in a large skillet over medium heat. Add onion and cook until slightly softened, about 2 minutes.

Stir in blended tomato sauce and white wine. Simmer, stirring occasionally, until thickened, about 30 minutes.

**People with Disabilities – Amazon Affinity Group**

**Team Members:** Nick Vigil, Steve Roman, Kirby cowart, Jenn Ball

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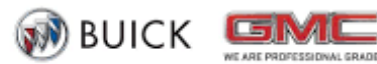


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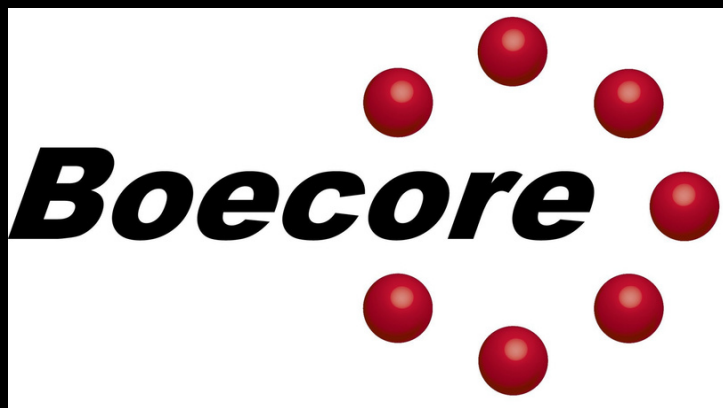
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