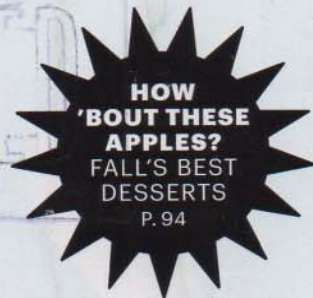
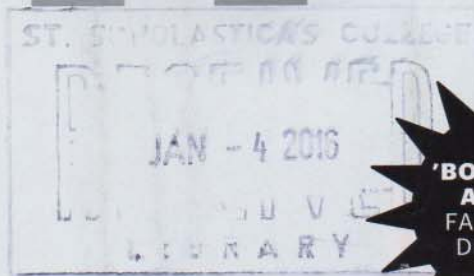


bon appétit

PERFECT PASTA!

FOOLPROOF
TECHNIQUES
THAT WILL
**TRANSFORM
THE WAY
YOU COOK**



Pappardelle with Mushrooms and Crispy Prosciutto p. 80

STUFFED!
IN SEARCH OF
**AMERICA'S
ULTIMATE
BURRITO**

OCTOBER 2016



THE ENTERTAINING ISSUE

October

Crack open a can
of whole tomatoes—
it's pasta night!

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