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ART BY CHAD HARTMAN

Dear Neighbors,

As we head into September, we're excited to bring you another issue filled with the people, businesses, and stories that make Kemah such a special place to call home.

This month, we're honored to feature Chef David Skinner, the visionary behind the internationally acclaimed Eculent. While many know him for his groundbreaking culinary creations, our family feature takes a closer look at the man behind the restaurants. From his journey to Kemah to the values that have shaped his family and career, you'll get to know the person behind some of Kemah's most inventive local hotspots.

We also take a deeper dive into Ishtia, Eculent, and Clear Creek Winery & Distillery with a business profile highlighting Chef Skinner's iconic culinary and craft beverage destinations.

As always, we've packed this issue with helpful information and plenty to explore. Old Glory Construction Management shares an expert article explaining windstorm certificates and why they're important for homeowners along the Gulf Coast. You'll also find Mayor Robin Collins' latest message, our ever-popular Taste of Kemah, a delicious recipe from Mario's, a full calendar of upcoming events, and an Artist of the Month feature spotlighting Chad Hartman.

Whether you're looking for your next great meal, planning your family's September adventures, or simply catching up on what's happening around town, we hope this issue helps you discover something new about the community we all love.

Our sponsors are the backbone of this magazine, making each issue possible. Their support for Kemah Living reflects their deep commitment to our community. By fostering connections among families and individuals, Kemah Living serves as a platform that brings us together, celebrating our collective appreciation for the stunning natural beauty of Texas coastal living.

Wishing you a fabulous September,

Deanna Lopez

Content Coordinator, *Kemah Living*

WINDSTORM CERTIFICATES NAVIGATING THE PROCESS



OLD GLORY CONSTRUCTION
MANAGEMENT



BY ROB HEFNER, OLD GLORY CONSTRUCTION MANAGEMENT

Let's talk about Windstorm Certificates. You know, that document issued by the Totally Worthless Insurance Assessment. No, wait - it is the Texas Windstorm Insurance Association. Regardless, TWIA sets the rates for insurance in windstorm areas and Windstorm Certificates play a role in your and your neighbors insurance premiums.

The process of getting a certificate, or WPI-8, starts with a WPI-1. That is a document provided to the state naming an engineer of record, the person responsible if the plans and blueprints with a stamp don't perform as planned. The next step is construction, and the engineer or someone he trusts will inspect the process at different stages. Once construction is complete and all inspections passed, the engineer sends a WPI-2 to the state. That document simply states that the structure was built to windstorm standards as defined on the plans. The state turns it into a WPI-8, aka Windstorm Certificate. You can find yours at <https://www.twia.org/wpi-8-lookup/>

Just my two cents . . . Once upon a time windstorm insurance wasn't offered. People who built big houses worry a lot, so insurance companies said "Hey, we can make a buck!" Everybody was happy until hurricane season. Some homes withstood the winds, others the wind turned into tons of building material projectiles hitting all the surrounding homes.

Well built homes got destroyed by debris from poorly built neighbors. Nobody liked that. Especially the insurance companies.

Bankers, insurance companies, and homeowners decided the best way to ensure things are built right was to involve the government. The state no doubt was excited to control something else, and TWIA eventually was born. Of course anything designed and structured by a coalition of bankers, insurance companies, and the guvmint will perform exactly as planned.

For insurance folks along the coast, it's not if your home will face 135 mph winds, it's when. You want your home, roof, and outbuildings to have a windstorm certificate; as things have progressed, without it you can't get insurance, without insurance you can't sell.

A COUPLE OF PARTING THOUGHTS:

Know who is providing the windstorm cert before you start to build/replace a roof/buy a shed from a big box store. Its is much, much more expensive process after construction

TWIA isn't evil, its just a guvmint organization. OK, maybe it is evil but not intentionally.

I could write a short book about this, but I'm already past my 400 word limit. Thanks for reading!



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FAMILY FIRST FLAVOR ALWAYS

BY DEANNA LOPEZ · PHOTOS BY ADORABELLA PHOTOGRAPHY

Chef David Skinner is known far beyond Kemah, Texas, for the kind of cuisine that makes people pause, wonder, and reconsider everything they thought a restaurant experience could be. His imaginative tasting menus have drawn national attention, glowing reviews, and guests from across the country and around the world. His dining concepts are luxurious without feeling predictable, inventive without becoming inaccessible, and filled with dishes that are as intellectually fascinating as they are beautiful.

Yet the most memorable part of spending time with Chef Skinner may not be the accolades, the culinary science, or even the food. It is the man himself. Intelligent, articulate, and endlessly engaging, David has a rare gift for making people feel immediately welcome. Conversation moves easily from food and chemistry to history, travel, family, and a well-timed story that leaves everyone laughing. Behind the reputation of an avant-garde chef is a warm, deeply thoughtful person; a devoted husband, proud father, and visionary who has built something truly special on the Texas coast.

Long before he became one of the country's most celebrated culinary innovators, Skinner grew up in Ponca City, Oklahoma, where his connection to food began early. His grandmother was a pastry chef who owned a gourmet store, and David began cooking when he was just 10 years old. By 16, after his grandmother asked what was stopping him from pursuing his dream immediately. He opened his first restaurant, La Vie en Rose, named for the famous Édith Piaf song, on the mezzanine level of her shop.

Although he already knew his way around a kitchen, his parents encouraged him to earn degrees in other fields. David followed that advice, studying business and chemistry





before building a successful career in oil and gas. After moving to Texas in 1995, he founded a consulting company that grew into a major international firm. To Skinner, the leap from science back to cooking was a natural progression. Both worlds revolve around chemical reactions, experimentation, and precision. His restaurants even feature a full food laboratory where culinary creativity and science meet.

As his career evolved, his personal life was also taking shape. David met his wife, Kristen Hopper, during graduate school. Kristen prefers to remain outside the spotlight, but her influence within both the family and the business is profound. She has focused much of their 33 years of marriage on raising their daughter, Makenzie, volunteering through their church, and caring for the people around her. She also serves as a vice president of the company and, as Chef Skinner notes with a smile, offers her opinion on nearly everything. "She keeps me in line," he jokes.

The couple spent years living in Clear Lake Shores, and now call League City home. They were drawn to the water and the close-knit coastal lifestyle. Before Makenzie was born, weekends often meant leaving Houston, grabbing the dog, and heading to the boat. Eventually, returning to the busy city became harder and harder to justify. After their daughter arrived, the decision to settle in Clear Lake Shores became even clearer. They wanted her to grow up enjoying the freedom and community of a small town, a place where she could ride around in a golf cart before she was old enough to drive, surrounded by water and neighbors who knew one another.

Makenzie has grown into an accomplished, independent young woman who shares her father's curiosity and love of travel. She initially considered becoming an oral surgeon and even completed an internship to explore the profession. The experience helped her realize that she wanted a career with more movement, interaction, and variety. Her path ultimately led her toward hospitality, business, and marketing, fields that fit naturally with the world in which she was raised. After earning

her undergraduate degrees at Oklahoma State University and specialized work in beverage management and international business and marketing, she applied to seven international graduate schools and was accepted by all seven. She is now preparing to pursue a master's degree at the University of Nottingham, focusing on marketing and sustainable tourism.

Chef Skinner speaks about her achievements with unmistakable pride, but he is equally proud of the person she has become: responsible, adventurous, and capable. Travel has long been central to their relationship; David introduced Makenzie to international travel when she was young, using those trips across Europe and Latin America not simply as vacations, but as living lessons in history, culture, and food. Their trips have included memorable dinners, study-abroad adventures and even occasions when father and daughter traveled separately through Europe, exchanging pictures and stories along the way.

Those global experiences have also shaped Chef Skinner's culinary perspective. He views history through the lens of food, tracing how native ingredients from the Americas, including tomatoes, potatoes, corn, beans, peppers, and chocolate, transformed cuisines around the globe. That understanding inspired Ishtia, his modern Indigenous fine-dining restaurant in Kemah. After operating his groundbreaking restaurant Eculent for 10 years, an immersive concept once described as one of the world's greatest dining experiences, Chef Skinner was ready for a new challenge. Noticing how deeply guests connected with Indigenous flavors, he created Ishtia as an ambitious celebra-



tion of Indigenous heritage. Today, alongside Ishtia, he has revived the Eculent brand in a fresh format and operates a speakeasy, winery, and distillery.

Beyond his businesses, David remains committed to giving back. He serves on the board of Junior Achievement, mentoring young people in entrepreneurship and financial literacy, a natural fit for someone who launched his first business at 16.

For all the national acclaim attached to Chef David Skinner, his life is about much more than culinary achievement. It is a story of relentless curiosity, reinvention, the family beside him, and the coastal community they call home. Chef Skinner may be a culinary legend, but in person, he is something even better: welcoming, engaging, and genuinely generous with his craft. The extraordinary world he has built in Kemah is impressive, and the man behind it is even more so.

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SEPTEMBER

CALENDAR OF EVENTS 2026

September 3rd

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Jackie's Bar & Grill

1053 Marina Bay Dr

Time: 7 pm

Support Bay Area Pet Adoptions at a fun night for a great cause. Dinner & Bingo included.

<https://www.facebook.com/events/2050802362471532>

September 4th

Kemah Twilight Market

608 Bradford Ave

Time: 6-10 pm

Cost: Free

A fun market on the green space on Bradford Ave between 6th St & 7th St. Every Friday night all month!

<https://www.facebook.com/KTXEvents>

September 5th

Seabrook Farmer's Market

1209 Main St

Time: 10 am-2 pm

Cost: Free

Fresh produce, raw milk, local meats, honey, & other goods — all from amazing local vendors. 1st & 3rd Saturday monthly.

<https://www.facebook.com/TexasMarkets>

September 9th

Bourbon & Bubbles

Clear Creek Winery & Eculent

Time: 7pm

Cost: \$150

An exclusive, luxury dining experience pairing exceptional bourbon and champagne with an immersive multi-course culinary journey by Chef David Skinner & Tony Bell.

<https://www.bourbonandbubblestx.com>

September 12th

Kemah Texas Farmers Market

608 Bradford Ave

Time: 6-10 pm

Cost: Free

A fun farmers' market on the green space on Bradford Ave between 6th St & 7th St. The 2nd & 4th Saturday night monthly.

<https://www.facebook.com/KTXEvents>

September 15th

Toughest 10K Kemah

Kemah Boardwalk

215 Kipp Ave

Time: 7 am- 10 am

Cost: \$70 per person

This distinctive course takes runners over the Kemah-Seabrook Bridge and finishes at the popular Kemah Boardwalk.

<https://onetough10k.org>

September 19th

Tequila & Tacos Festival

Kemah Boardwalk

Time: 6 - 9pm

Cost: \$75

Sip on your choice of 72+ tequilas & mezcals, enjoy 22 mixology stations, try handcrafted cocktails, snack on tacos & more! 21+ only.

<https://www.kemahboardwalk.com/tequila-and-tacos>

September 26th

Guided Kayak Tours

Armand Bayou Nature Center

8500 Bay Area Blvd, Pasadena, TX 77507

Time: 7 am- 10:30 am

Cost: \$50 per person

Come explore the beauty of Armand Bayou with us on a guided kayak adventure! Participants must be 16 or older and an adult must accompany children under 18. Registration is required.

<https://www.abnc.org/kayak-tours>

September 25th

Music in the Historic District

League Park

512 2nd St, League City

Time: 7pm-10pm

Cost: Free

Join the League City Folk Association for a night of acoustic music in historic League Park.

<https://www.facebook.com/LeagueCityFolkAssociation/events>



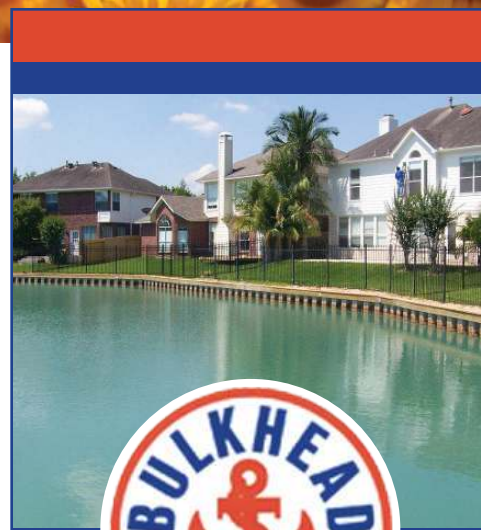
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HISTORY

In 1927, amidst the economic prosperity preceding the Great Depression, Houstonians enjoyed a booming economy. However, the city's heat, humidity, and bustling urban life led many to dream of a tranquil escape. William Hobby, publisher of the Houston Post-Dispatch, envisioned such an escape utilizing the Interurban Railway for easy travel to the Clear Lake area.

In partnership with William and Arthur Smadbeck, Inc. of New York, the Post-Dispatch facilitated the sale of lots on a picturesque peninsula. For a mere \$69.50, buyers not only acquired a plot of land but also received a 6-month newspaper subscription—a compelling package of the era.

The Post-Dispatch's weekly advertisements hailed this new community as Houston's "new summer playground," highlighting the newly built community building reserved exclusively for lot purchasers. This marketing strategy successfully fostered a close-knit neighborhood, initially comprised of summer and weekend homes, necessitating the formation of the Clear Lake Shores Homeowners Association to manage community affairs.

For decades, Clear Lake Shores epitomized a rustic charm with its fishing shacks, shrimp boats, and a mix of lavish and modest homes.

Its landscape allowed residents to live as if in the countryside, with the lake offering a refreshing retreat. A notable figure, "Silver Dollar Jim" West, a prominent Houston banker, became a cherished part of community lore. West's generous invitations to local children to swim in his pool and dive for silver dollars thrown by him added a touch of whimsy and generosity to the community spirit.

The subsequent establishment of NASA nearby transformed Clear Lake Shores from a seasonal retreat to a thriving year-round community, leading to its incorporation as a city. Though it faced calls for disincorporation, the community's resilient spirit prevailed, preserving its unique identity.

Today, as Clear Lake Shores approaches its centennial, it boasts over a thousand full-time residents, alongside a vibrant population of ducks, dogs, and boats. Plans to commemorate the clubhouse's hundredth anniversary with a Texas Historical Marker are underway, honoring the community's origins as a beloved playground for Houstonians, as championed by the Houston Post-Dispatch.

In reflecting on Clear Lake Shores' journey from a serene getaway to a dynamic city, we're reminded of the enduring appeal of a community that cherishes its history while looking forward to its future.

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CONCEPT & CATALYST:

ISHTIA, ECULENT, AND CLEAR CREEK WINERY & DISTILLERY

BY DEANNA LOPEZ | PHOTOGRAPHY BY ADORABELLA PHOTOGRAPHY AND JIA MEDIA

For Chef David Skinner, every new business begins with the same question: What hasn't been done before?

It is a philosophy that has guided his career from the time he opened his first restaurant at just 16 years old to the multifaceted collection of culinary and beverage concepts he operates in Kemah today. While many recognize Chef Skinner as the visionary behind the internationally acclaimed Eculent, his focus has always extended far beyond a single kitchen, spanning an integrated ecosystem of hospitality, winemaking, distilling, and culinary research.

Chef Skinner's investment in Kemah stretches back nearly two decades. He launched his winery in 2007, originally operating in Toucan Alley before Hurricane Ike forced a complete rebuild. Rather than relocating, he doubled down on the coastal town. Today, the winery and distillery stand as foundational pillars of his footprint, producing handcrafted wines and spirits alongside tasting experiences that showcase a different, more approachable side of his craft.

In 2014, Chef Skinner introduced Eculent, a dining concept built on scientific precision and sensory choreography. Leveraging a full food laboratory, Skinner approached cooking through the lens of chemistry and physics. Every detail,



from custom lighting and tailored soundscapes to ambient aromas, textures, and thermal presentation, was engineered to create a fully immersive experience. Over the next decade, Eculent earned international renown, garnering a James Beard nomination and glowing recognition from The Washington Post, Food & Wine, and culinary critics worldwide, attracting guests from across the globe to Kemah.

After ten groundbreaking years, Skinner made a bold strategic pivot: he retired the original iteration of Eculent at the height of its success to make room for his next major innovation.

That next chapter is Ishtia, a modern interpretation of Indigenous American cuisine. Grounded in research into ingredients native to North and South America, such as maize, beans, peppers, and botanical cacao, Ishtia explores the ancient





foundations that transformed global cooking. Rather than recreating historical artifact recipes, Skinner utilizes these foundational ingredients and ancestral techniques to build a progressive, contemporary menu. Designed to bridge high innovation with warmth, Ishtia offers guests a range of touchpoints, from a concise tasting menu and a full chef's table experience to à la carte dining.

Expanding the footprint further, Eculent has reopened offering an ala carte menu as well as a 13-course tasting menu for \$125 and recently brought back the original 20+ course tasting menu for \$275. In addition, Eculent Liquid Lab adds an intimate, dynamic layer to the property. Operating as a members-first cocktail lounge, it pairs inventive mixology, utilizing house-distilled spirits and laboratory techniques, with high-concept small plates. The membership model was intentionally designed to drive local engagement, offering recurring benefits, priority access, and specialized events that turn high-end culinary art into an ongoing neighborhood fixture.

Together, the winery, distillery, Ishtia, and Eculent represent an ambitious culinary destination under a single cohesive vision. By blending scientific discipline with a relentless urge to invent, Chef Skinner continues to reshape Kemah into an unexpected hub for world-class hospitality.

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BY TONY BELL | PHOTOS BY ADORABELLA PHOTOGRAPHY

What if Kemah's next great night out felt like New York or Las Vegas?

On September 9, Bell Empire Media & Events and Eculent will introduce Bourbon & Bubbles, an invitation-only evening for guests who appreciate extraordinary food, imaginative cocktails, beautiful surroundings, and impeccable service.

Led by Chef David Skinner, Eculent has earned national attention for transforming dinner into an immersive journey through storytelling, theatrical presentation, and culinary creativity. Skinner is also the chef behind Ishtia, the Kemah dining concept that earned him recognition as a 2025 James Beard Award semifinalist for Best Chef: Texas. His work extends to Clear Creek Winery and a collection of house-made spirits, infusions, and cocktails that make the experience as remarkable in the glass as it is on the plate.

For Bourbon & Bubbles, Skinner is partnering with Tony Bell, founder of Bell Empire Media & Events and producer of local festivals, private gatherings, and the Bay Area Breakfast Club. Bell's years of creating large-scale social experiences in Las Vegas inspired him to bring a more polished, exclusive concept to the Bay Area.

The result is an unforgettable evening built around exceptional ambiance, breathtaking cuisine, and impeccable service.

Guests will arrive in gala-inspired, dress-to-impress attire before entering the whimsical, speakeasy-style setting inside Clear Creek Winery and Eculent. The evening will feature an eight-course tasting menu paired with bourbon-forward cocktails in an intimate atmosphere designed to transport guests somewhere unexpected.

This is not a casual gathering or an ordinary dinner reservation. Bourbon & Bubbles is a carefully curated experience for guests who value exceptional cuisine, inventive cocktails, polished hospitality, and a distinguished guest list.

The September 9 event will launch a quarterly series, with each evening offering its own distinctive atmosphere. The second event, scheduled for December 2, will be a black-tie, holiday-inspired celebration. Additional events are planned for March 3 and May 26.

Attendance is limited to 60 guests, and the inaugural event is already sold out. Future evenings will remain private and invitation-only, with access available through Tony Bell.

Those interested in attending may request a place on the waitlist at www.BourbonAndBubblesTX.com.



The evening will feature an eight-course tasting menu paired with bourbon-forward cocktails in an intimate atmosphere designed to transport guests somewhere unexpected



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Mayor Message

Like anywhere, September represents a period of transition here in Kemah. Summer (very slightly) starts changing into Fall, the kids are back in school, and we start planning our weekends around football season.

The Kemah Boardwalk is celebrating Labor Day with 4-day weekend pass, good for unlimited rides at the Boardwalk, Galveston Pleasure Pier, and the Downtown Aquarium restaurant in Houston. They'll also cap off the season with their "End of Summer" Fireworks show on September 6 th.

Football season also returns that weekend, kicking off with some high-profile matchups to begin the professional and college schedules. As the World Cup proved, Kemah has number of great places to grab a drink or bite to eat and catch a game.

On September 13 th, Kemah will host the Toughest 10K Kemah, the first stop on the Texas Bridge Series. Runners will begin on the Kemah Boardwalk before crossing the scenic Hwy. 146 bridge over Clear Lake into Seabrook before returning back to the boardwalk. The series then moves to Galveston in October and La Porte in November.

Later in September, the Boardwalk will be hosting their Tequila and Tacos Festival. Guests attending this evening event on September 19 th can sample over 70 different tequilas and mezcal, visit 22 mixology stations, enjoy handcrafted cocktails, listen to live music, and, of course, snack on a variety of tacos.

From game days to race days, there is no shortage of ways to celebrate the season—we'll see you around town!

Warm regards,

Robin Collins
Mayor, City of Kemah

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ARTIST OF THE MONTH:

Chad Hartman

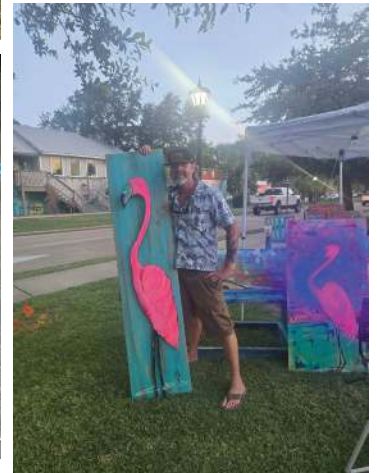
BY DEANNA LOPEZ

Chad Hartman doesn't follow the typical path of a fine artist. A former Houston firefighter with nearly two decades of experience as a commercial hunting and fishing guide, his transition into painting was fueled by an intense obsession with the natural world and a desire to capture moments most people speed right past.

For years, Hartman painted strictly abstract pieces in relative obscurity, amassing hundreds of canvases he simply gave away. The turning point came when he began fusing abstract, chaotic backgrounds with vivid, razor-sharp wildlife figures; specifically the fish, birds, and marine life he encounters daily on the water. His work captures the raw, energetic reality of nature, driven by high-octane colors that highlight the brilliance found in wild environments. Heavily inspired by Guy Harvey's narrative storytelling and dynamic ocean scenes, Hartman builds pieces that reveal the split-second drama of the coast.

His creative process is as energetic as his subject matter. Self-described as constantly on the move, Hartman works in rapid spurts rather than long, static sessions. He thrives on high energy, channeling the fast pace of EDM to focus his mind while mixing bold layers of paint. Beyond traditional canvas, his craft extends to custom taxidermy, where he integrates sculptural marine mounts directly into painted, three-dimensional backdrops to bring a scene to life.

While his roots stem from the West End of Galveston, Hartman's focus is expanding across the local coastal scene. Looking ahead, he aims to grow his reach online and ultimately establish a dedicated gallery space that allows him to keep creating without stepping away from the water. For him, the ultimate goal isn't just selling art, it's shifting how people perceive the world around them. Whether it's watching pelicans ride the wind currents over the causeway or capturing the vivid hues of a fresh catch, his work serves as a reminder to slow down, look closely, and appreciate the authentic beauty of the Texas coast.



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BEEF CANNELLONI



BY ANDY PAKKALA, MARIO'S PIZZA & PASTA

YIELDS: 8 SERVINGS (16 CANNELLONI)

PREP TIME: 25 MINS | BAKE TIME: 25–30 MINS

INGREDIENTS:

MEAT & SPINACH FILLING

- 1½ lbs Ground Beef (80/20 recommended)
- 12 oz Whole Milk Ricotta Cheese
- 1 tbsp Olive Oil
- ½ cup Parmigiano-Reggiano, freshly grated
- 1 cup Yellow Onion, finely minced
- ½ tsp Dried Oregano or Italian Seasoning
- 3–4 cloves Garlic, minced
- Salt & Freshly Cracked Black Pepper to taste
- 5 oz Fresh Spinach (approx. 1 bag)

SAUCE & ASSEMBLY

- ½ lb Ground Beef (80/20 recommended)
- 24 oz Marinara Sauce
- 16 Fresh Pasta Sheets (cut to approx. 5x5 or 6x6 inches)
- 8 oz Mozzarella Cheese, shredded

PRO-TIP FOR ROLLING

If filling manually takes too long, transfer the blended filling into a gallon ziploc bag and snip off a thick corner. Pipe a uniform log of filling directly onto each pasta sheet—it speeds up the process significantly and keeps the tube thickness even!

STEP-BY-STEP INSTRUCTIONS:

1. PREP THE PASTA

Bring a large pot of heavily salted water to a gentle boil. Submerge pasta sheets for 1–2 minutes until just pliable. Strain and lay flat on parchment paper or clean towels to prevent sticking. Cut into 5x5 or 6x6 inch squares if using large sheets.

2. COOK THE FILLING MEAT & AROMATICS

Heat 1 tbsp olive oil in a large skillet over medium heat. Add the minced onion and cook for 3–4 minutes until softened. Add 3–4 cloves of minced garlic and 1½ lbs ground beef. Season with 1 tsp salt, ½ tsp black pepper, and dried Italian herbs. Cook until the meat is fully browned (approx. 6–8 minutes). Drain off excess grease and let cool slightly.

3. WILT/STEAM THE SPINACH

In the same pan (or microwave), steam/wilt the fresh spinach until it completely collapses (approx. 2 minutes).

4. BLEND THE FILLING

In a mixing bowl, combine the browned beef/onion mixture, squeezed spinach, 12 oz ricotta, ½ cup Parmesan. Use food processor and pulse 4 to 6 times just until cohesive if needed.

5. PREPARE THE MEAT SAUCE

In a skillet, brown the remaining ½ lb ground beef, draining excess grease. Pour in the 24 oz marinara sauce and simmer for 5 minutes.

6. ASSEMBLE & ROLL

Place a generous line of filling down the center of each pasta sheet. Roll tightly into a tube. Use flour to get pasta edges to stick together.

7. BAKE & SERVE

- Preheat oven to 375°F (190°C).
- Spread about 1 cup of meat sauce evenly across the bottom of a 9x13-inch casserole dish.
- Ladle the remaining meat sauce evenly over the tops of the cannelloni (ensure the pasta edges are covered with sauce so they don't crisp up harshly).

- Top with 8 oz shredded mozzarella.

- Cover loosely with foil and bake for 20 minutes. Remove foil and bake for another 5–10 minutes until the cheese is melted, golden, and bubbling.

- Rest for 10 minutes before serving. Garnish with chopped fresh parsley or basil!



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