

Auriga Wine Cellars

June 2006 Wine Club Recipe



Pairs well with the
2005 Capella or
2004 Syrah

Rigatoni and Hot Sausage with Fennel

Total Time: 45 Minutes or less

Serves 4

Ingredients

½ lb hot Italian sausage, casings removed (Turkey sausage can be substituted)
1 tbsp olive oil
½ cup finely chopped onion
1 large garlic clove, minced
1 large red bell pepper, chopped (approx. 1 cup)
1 large fennel bulb, sliced thin, (approx. 2 cups)
1/3 cup dry white wine
½ chicken broth
¼ cup heavy cream (this makes the recipe, I have tried to lighten this but the texture does not stay the same)
½ lb rigatoni or other tubular pasta
¼ cup fresh parsley, minced
Freshly grated parmesan to taste

Directions

In a heavy skillet cook the sausage over moderate heat, stirring and breaking up any lumps, until cooked through and transfer to bowl lined with paper towels to drain.

Bring large pot of water to boil for the pasta, add ¼ tsp salt.

Add the oil to the skillet, cook the onion and garlic over moderately low heat, stirring until onion softens. Add the bell pepper and fennel and cook the mixture over moderate heat, stirring occasionally for 5 minutes until fennel is soft. Add the wine and chicken broth. Bring to boil and simmer mixture covered for 5 minutes. Add the cream and boil until the mixture is thickened slightly and reduced by about one third.

Add the rigatoni to the boiling water and cook until al dente. Drain well.

Stir into the fennel mixture, the parsley, sausage and season with salt and pepper to taste.

In a large bowl, toss the rigatoni with the sauce and parmesan.

Serve with a bottle of Auriga wine, French bread and salad/vegetable of choice.