



Enjoy with Estate Grown Syrah

PENNE CON SALSICCIA

2lb ground pork	½ c heavy cream
2tbsp minced garlic	10 basil leaves
1 bunch fresh oregano, rough chopped	2c mushrooms sliced thin, we use oyster and crimini
1 tsp crushed red peppers	1 box of penne rigate pasta
1/4cup olive oil + 2 tbsp for cooking	2 Tbsp sunflower seeds
1tbsp salt	2 Tbsp pistachios
1tbsp black pepper	3 Tbsp pecan halves
3 cups of a simple tomato sauce, your favorite recipe	

Mix ground pork with garlic, oregano, olive oil, crushed peppers, salt & pepper. Heat fry pan on high, add oil, wait for about 1min or before the oil smokes and add pork. With the back of a large spoon flatten the meat to ensure even cooking. Let the meat brown deeply before turning over. Begin to break the meat into bite size pieces, add mushrooms and brown. De-glaze pan with tomato sauce and add cream and basil.

Cook off the pasta and pull pasta out two minutes before done. Add pasta to fry pan with sauce and reduce sauce with pasta on high heat, add a little pasta water if it dries out. This is very important as you finish the cooking time of the pasta in the sauce so flavor fully penetrates the pasta and coats it.

Sauce Serves 4.

© Marco Ramirez
Chef de Cuisine
Uva Trattoria
1040 Clinton St
707-255-6646
www.uvatrattoria.com