



Italian Sausage Ragu with Penne pasta

YIELD: Makes 6 first-course servings

COOKING TIME: Prep 10 minutes, Cook 1 hr 10 min, Total 1 hr 20 min

WINE SUGGESTION: 2018 Zinfandel, Dry Creek Valley

INGREDIENTS

1 lb bulk ground Italian sausage (mild or spicy depending on preference)

½ lb mushrooms, washed and sliced

1 minced onion

2 cloves garlic, pressed or finely minced

½ cup Zinfandel

1 - 14.5 oz can diced tomatoes

1 - 6 oz can tomato paste

¼ teaspoon each, Marjoram, Oregano, Basil & Tarragon

Tip: Substitute fresh herbs when in season to taste.

1lb (16 oz) Penne pasta (regular or whole wheat)

Grated parmesan cheese

PREPERATION

In a large frying pan over medium high heat add sausage, onion, and garlic; stir until sausage is cooked and onion is opaque. Drain grease from pan, return pan to stove top and add sliced mushrooms. Continue cooking at medium heat until moisture begins to evaporate from mushrooms. Add wine, diced tomatoes, tomato paste and spices; reduce heat to low and simmer for an hour. If mixture appears too thick, add more wine in ¼ cup increments to thin. Prepare pasta according to package directions, pour ragu over drained pasta and mix to coat pasta with sauce – serve with parmesan cheese to taste.