

# *Penne Pasta with Mushrooms, Sausage and Peppercorn Cream*

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## *2007 Oakville Winery Cabernet Sauvignon*

The sausage we use is Caggiano Sardinian Sausage, made by Richard Caggiano in Petaluma. You can find many flavors of his sausage at specialty food markets. This recipe is enough for 6 hearty portions.

### **Ingredients:**

3 cups peppercorn cream sauce  
6 each Caggiano Sardinian sausage, casing cut open and crumbled  
1 white onion diced small  
1 tablespoon chopped garlic  
¼ lb Shitake mushrooms, stems removed and sliced  
¼ lb Crimini mushrooms, stems removed and sliced  
½ lb Portabella mushrooms (2-3), stems and gills removed and sliced  
¼ lb Chanterelle mushrooms cleaned and sliced  
¼ cup brandy  
4 cups (lightly packed) fresh spinach  
1 lb cooked penne pasta  
Kosher salt and freshly ground pepper  
3 tablespoons olive oil

### **Method:**

In a large sauté pan heat, 1 tablespoon olive oil over medium-high heat and add the sausage. Cook until brown all over, usually 5-7 minutes. Remove the sausage from the pan and allow to drain on paper towels. Turn the heat to medium low and add the onion and sweat for about 5 min, add the garlic and cook an additional 2-3 minutes. Turn the heat to medium high and add the mushrooms and sauté until soft about 3-4 minutes. Add back the sausage and deglaze with the brandy and let the alcohol cook out, 2-3 minutes. Add the peppercorn cream sauce, the penne pasta and let the dish cook 2-3 minutes. Toss in the fresh spinach and serve.

### **For The Green Peppercorn Cream Sauce:**

Makes 3-4 cups  
1 tablespoon flour  
1 tablespoon butter  
1 teaspoon garlic, chopped  
1 teaspoon shallots, chopped  
3 tablespoon green peppercorns, rinsed of their brine and crushed  
4 cups cream (heated to a simmer but not boiled)  
Kosher salt and freshly ground pepper

### **Method:**

In at least a 2-quart pot, melt the butter over medium low heat with the garlic and shallots and whisk in the flour. Cook 5 minutes, whisking often. Add the hot cream and green peppercorns. Bring to a simmer and let steep for 5-10 minutes. Let cool, store in the refrigerator for up to 4 days