



## **Penne Con Salsiccia**

### **Paired with Showket Vineyards 2005 Asante sana**

**2 pounds ground pork**  
**2 tbs minced garlic**  
**1 bunch fresh oregano**  
**¼ c olive oil + 2 tbs for cooking**  
**1tsp crushed red pepper**  
**1 tbs salt**  
**1 tsp black pepper**

**3 c simple tomato sauce – your favorite recipe**  
**½ c heavy cream**  
**10 leaves basil**  
**4 oz baby arugula**  
**2 c mushrooms sliced – a blend of Oyster, Crimini and Button**

Mix ground pork with garlic, oregano, olive oil, crushed red pepper, salt and pepper. Heat a fry pan on high, add olive oil. Wait for the oil to begin to smoke and add pork. Using the back of a large spoon, flatten meat to ensure even cooking. Let the meat brown deeply before turning over. Break meat into bite sized pieces. Add mushrooms and brown. Deglaze pan with tomato sauce. Add cream, basil and arugula.

Cook penne rigate pasta and pull pasta two minutes before done. Add pasta to fry pan with sauce and reduce sauce with pasta on high heat. Add pasta water if it dries out. This step is very important as you finish the cooking time for the pasta in the sauce so the flavor fully penetrates the pasta and coats it. Divide into four bowls.