

JOHN PLESHETTE'S MEAL OF THE WEEK



BUCATINI WITH SAUSAGE AND TOMATO

1 PACKAGE OF BUCATINI
2 ITALIAN FENNEL SAUSAGES
1 HOT ITALIAN SAUSAGE
1 MEDIUM RED ONION
2 CLOVES GARLIC
1 CUP OF CRUSHED WHOLE PEELED TOMATOES
1/4 CUP OF HEAVY CREAM
FRESHLY GRATED PARMESAN CHEESE
ITALIAN PARSLEY

SET A LARGE POT OF WATER TO BOIL. SALT GENEROUSLY.

PEEL AND DICE ONION. SAUTÉ OVER MEDIUM HEAT WITH A SPLASH OF OLIVE OIL IN A LARGE FRYING PAN UNTIL TRANSLUCENT.

PEEL AND SLICE GARLIC. ADD TO THE PAN AND COOK UNTIL YOU SMELL THE GARLIC.

MEANWHILE, SLICE OPEN THE SAUSAGES AND DISCARD THE CASINGS. CRUMBLE SAUSAGE MEAT WITH YOUR FINGERS. ADD TO THE PAN AND STIR WITH THE ONION AND GARLIC UNTIL THE SAUSAGE MEAT HAS LOST ITS COLOR.

POUR IN THE CRUSHED TOMATOES AND COOK UNTIL MOST OF THE LIQUID HAS EVAPORATED. ADD THE CREAM AND STIR OVER HIGH HEAT UNTIL THE SAUCE IS THICK BUT STILL LIQUID. TURN OFF HEAT UNTIL READY TO FINISH THE DISH.

BOIL THE BUCATINI UNTIL AL DENTE. TOWARDS THE END OF THE COOKING, SCOOP OFF ABOUT 1/2 CUP OF THE STARCHIEST PASTA WATER AND RESERVE. DRAIN PASTA.

BRING THE SAUCE TO A LOW BOIL. ADD THE BUCATINI AND THE PASTA WATER. RAISE HEAT, SALT AND PEPPER AND TOSS WITH THE SAUCE.

TOSS IN A WARM PASTA BOWL WITH CHOPPED PARSLEY AND 1/2 CUP OF GRATED PARMESAN. SERVE WITH EXTRA PARMESAN ON THE SIDE.

SERVES 4

JILL BERNHEIMER'S PICK OF THE WEEK FROM DOMAINE L.A.
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2009 SANGUINETO ROSSO DI MONTEPULCIANO

THIS IS 100% SANGIOVESE MADE BY DORA FORSONI AND PATRIZIA CASTIGLIONI, WHO ARE AVID HUNTERS OF WILD BOAR WHICH THEY STALK WITH BOW AND ARROW. (BOARS WHICH COULD EASILY BE THE SOURCE OF THE SAUSAGE IN THIS RECIPE.) THEIR ROSSO DI MONTEPULCIANO IS MORE FRUIT-DRIVEN THAN EARTHY, BUT THE BALANCE OF STRUCTURE - TANNIN AND ACIDITY - IS PERFECT, AN IDEAL COUNTERPOINT TO THE FATTY AND EARTHY COMPONENTS IN THIS DISH.

\$25

