



Pasta with Sausage, Basil and Mustard

Servings: 6

Preparation Time: 15 minutes

Start to Finish Time: 30 minutes

In matching spicy sausage with a creamy mustard sauce and fragrant basil, British cookbook author Nigel Slater created a hearty pasta dish that feels very English.

- 1 pound penne pasta (see SUBSTITUTION)
- 1 tablespoon extra virgin olive oil
- 1 1/2 pounds sausage, Italian, hot, casings removed and meat crumbled
- 3/4 cup dry white wine
- 3/4 cup heavy cream
- 3 tablespoons mustard, grainy
- 1 pinch crushed red pepper (optional)
- 1 cup basil, thinly sliced
- 1/4 cup Parmesan cheese

This recipe enables you to prepare a hearty, complex, flavorful pasta dish. The salty sausage and parmesan bind to the pasta and then soak up all the wine-infused liquid. The basil adds a pleasant herbal dimension while the mustard adds a complimentary "tang". Hot sausage and crushed red pepper provides a bit of heat.

SUBSTITUTION: Medium shells can also be used for this dish.

PASTA (12 minutes):

Cook the pasta in a large pot of boiling salted water until al dente; drain.

Sausage (cook while pasta cooks):

Heat the oil in a large, deep skillet. Add the sausage meat and brown over medium-high heat, about 5 minutes.

Add the wine and simmer until reduced by half, about 5 minutes.

Add the cream, mustard and red pepper and simmer for 2 minutes.

Stir in the pasta and basil.

Off heat, stir in the Parmesan and serve.