

Laura Michael Wines

## PASTA WITH SAUSAGE, BASIL AND MUSTARD

### INGREDIENTS

1 pound penne, rigatoni or medium shells

1 Tbsp. extra virgin olive oil

1 ½ pounds hot Italian sausages, meat removed from casings and crumbled  
about 8 sausages (for less spice, use mild Italian sausage)

¾ cup dry white wine

¾ cup heavy cream

3 Tbsp grainy mustard

Pinch of crushed red pepper flakes

1 cup thinly sliced fresh basil leaves

### INSTRUCTIONS

Cook the pasta in a large pot of boiling, salted water until al dente; drain. Meanwhile, heat the olive oil in a large, deep skillet. Add the sausage meat and brown over moderate heat about 5 minutes. Add the wine and simmer, scraping up the browned bits from the bottom, until reduced by half, about 5 minutes. Add the cream, mustard and crushed red pepper and simmer for 2 minutes. Remove the skillet from the heat, add the drained pasta and basil and toss to coat. Serve at once. Serves 4