



Locals Choice Club

Recipes for pairing with Locals Choice
Club December 2009 Selections

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Baked Rigatoni with Sausage and Mushroom

Servings 25

Paired with Ramazzotti Raffinto 2007

- 4 oz dried porcini mushrooms
- 4 cups hot water
- 4 tbsp. olive oil
- 4 large onions chopped
- 5 lbs. hot Italian sausage, casings removed
(or a combination of hot and sweet sausage)
- 4 lbs. white button mushrooms sliced
- 4 tsp. fresh rosemary chopped
- 2 cups dry white wine
- 4 bay leaves
- 2 14-oz. cans beef broth
- 4 cups half & half
- 4 lbs. rigatoni pasta
- 6 cups freshly grated Parmigiana Reggiano

Preparation:

Rinse porcini and place in bowl, add hot water, cover and soak for 20-30 minutes. Drain reserving liquid and chop porcini. Heat 2 tbsp. oil in each of 2 heavy large pots over medium heat. Divide onions between the 2 pots. Sauté until tender, approx. 10 minutes. Dividing sausage between the 2 pots, increase heat and sauté until sausage is no longer pink, breaking up into small pieces with back of fork for approximately 12 minutes. Divide mushrooms and rosemary between both pots and stir until mushrooms soften approximately 8 minutes. Divide porcini, wine and Bay leaves between pots and boil until all liquid evaporates, stirring 6 minutes. Divide porcini soaking liquid between pots being careful to leave sediment behind. Divide broth between pots and boil until sauce is syrupy, stirring occasionally about 5 minutes. Sauce can be made 1 day ahead, cool slightly, cover and chill. Rewarm before continuing



Brush 4 3½ quart glass or porcelain baking dishes with oil. Cook pasta in 2 large pots of boiling salted water, until tender but still firm to the bite, stirring occasionally. Drain and divide between sauce. Stir to combine. Mix 3 cups cheese into each pot off the heat. Season with salt and pepper. Divide between baking dishes. Can be prepared 1 day ahead. Cover and refrigerate. Bring to room temperature. Preheat oven to 375, cover dishes with foil and bake until hot and bubbling 25 minutes. Sprinkle with additional cheese.