



Total Locals Club

Recipes for pairing with Total Locals
Club April 2012 Selections

www.tastelocalwines.com
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Tagliatelle with Andouille Sausage, Shrimp and Mushrooms

Pair with Russian Hill Pinot Noir 2008

Serves 4

Ingredients:

- 6 whole shallots, peeled
- 6 large garlic cloves unpeeled
- 2 Tbsp. Olive oil
- ½ c. dry white wine
- 1 c. whipping cream
- ½ lb. fresh shiitake mushrooms, stemmed and sliced
- ½ c. sliced black olives of your choice
- ½ c. sliced drained oil-packed sun-dried tomatoes
- 1 Tbsp. minced garlic
- 1 lb. andouille sausage sliced
- 2 Tbsp. Jalapeno chilies, minced
- 1 c. bottled clam juice
- 12 large uncooked shrimp, peeled and deveined
- ¾ lb. tagliatelle pasta
- 4 scallions chopped

Directions:

Preheat the oven to 375°F.

Toss shallots and garlic cloves with 1 tablespoon of oil in heavy large ovenproof skillet. Bake until golden brown, about 20 minutes. Cool slightly. Squeeze garlic between fingertips to release cloves. Return garlic to skillet and add white wine and boil over high heat until almost all liquid evaporates, about 5 minutes. Add cream and boil until thickened about 5 minutes. Puree mixture in blender, processor or with an immersion blender. Sauce can be prepared the day before.

Heat remaining 1 tablespoon olive oil in another heavy large skillet over medium high heat. Add mushrooms, olives, sun-dried tomatoes and minced garlic and sauté 2 minutes. Mix in sausage and chilies. Add stock and cream sauce and bring to boil. Reduce heat, add shrimp and simmer until cooked through, 3 minutes.

Meanwhile, cook pasta in large pot of boiling salted water until just tender but still firm to bite. Drain.

Add pasta and scallions to skillet and toss to coat with sauce. Season to taste with salt and pepper and serve.

