Pasta Alla Boscaiola
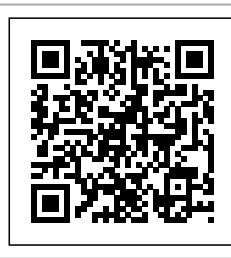

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Recipe by: Laura Vitale

Serves 4

Prep Time: 15 minutes
Cook Time: 40 minutes

Ingredients
__Olive Oil
__2 Links of Sausage, case removed
__10oz of Cremini Mushrooms, sliced
__1oz of Dried Porcini Mushrooms
__1 Small Yellow Onion, diced
__3 Cloves of Garlic, minced
__Sprig of Rosemary, finely minced
__3/4 cup of Dry White Wine
__15oz of Crushed Tomatoes or Puree
__12oz of Pappardelle or Rigatoni
__1/2 cup of Heavy Cream
__Fresh Basil and Parsley
__Lots of Freshly Grated Parm
__Salt and Pepper to taste

1) Fill a large pot with water, add a generous pinch of salt and bring to a boil. Meanwhile add a couple cups of water to a small saucepan, bring to a boil, then add dried porcini mushrooms, remove from the heat and set aside for 10 minutes.

2) In a large, high-sided skillet (one big enough to fit everything including the pasta) add a little olive oil and crumble in the sausage, cook the sausage while crumbling it as much as you can, once browned, remove with a slotted spoon and set aside.

3) Add a touch more olive oil if needed, add the mushrooms and onion along with a pinch of salt and sautee for about a minute, then add garlic and rosemary, saute one more minute. Deglaze with the wine, let that reduce by half, then add the crushed tomatoes.

4) Take the porcini mushrooms out the saucepan, chop them up finely then add them to the sauce along with 1/2 cup of the porcini "stock" (take only from the top of the skillet because all the grit will fall to the bottom so avoid that), season with salt and pepper, simmer for about 20 minutes, then add the heavy cream and some basil, simmer on low while you add the pasta to the boiling water and cook to al dente making sure to reserve 3/4 cup of the starchy cooking water before draining.

5) Add the drained pasta along with about 1/2 cup of the cooking water and about 1/2 cup of parm, increase the heat to medium high and cook everything together for a few minutes and serve!