



penne in cream sauce with sausage

ingredients

1 tablespoon butter
1 tablespoon olive oil
1 medium onion, thinly sliced
3 cloves garlic, minced
1 pound sweet Italian sausage link, casings removed
2/3 cup dry white wine
1 (14 1/2 ounce) can diced tomatoes in tomato puree
1 cup whipping cream
6 tablespoons chopped Italian parsley
1 pound penne
1 cup freshly grated parmesan cheese
a wooden spoon



melt butter with oil in heavy large skillet over medium-high heat. add onions and garlic and sauté until golden brown and tender, about seven minutes. add sausage and sauté until browned and cooked through, breaking up with back of spoon, also about seven minutes.

add wine to skillet and boil until almost all liquid evaporates, about 2 minutes. add tomatoes with juices and simmer 3 minutes. add cream and simmer until sauce thickens slightly, about 5 minutes.

stir in 4 tablespoons parsley. season to taste with salt and pepper. remove from heat.

cook pasta in large pot of boiling, salted water until firm to bite. drain; transfer to large bowl.

bring sauce to simmer and pour over pasta. add 3/4 cup cheese and toss to coat

sprinkle remaining 1/4 cup cheese and 2 tablespoons parsley

If God had intended us to follow recipes,
He wouldn't have given us grandmothers.
~Linda Henley