

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Pasta con Burro e Salsicce

8 tablespoons butter (or 4 tablespoons olive oil + 4 tablespoons butter)
2 Italian sweet sausages
½ cup medium cream
8 tablespoons grated parmesan cheese
1 pound rigatoni or cappellacci
(the latter if you want the bits of cream and butter caught in little cups)

Directions:

- Bring a big kettle of water to boil. Add the pasta.
- Put half the butter to melt in a serving bowl, putting the bowl either over the pasta water as it comes to a boil or in a warming oven (180°).
- While the pasta is cooking, skin the sausages and brown the meat in the rest of the butter, using a fork to break up the pieces of sausage into small bits.
- Add the sausages and their butter to the serving bowl with its butter, and stir in the cream and half the Parmesan cheese.
- Drain the pasta, add to the serving bowl with its cream and sausage mixture and toss gently until it's covered with the sauce and then serve!
- This is especially delicious served with a simply steamed bitter green, like broccoli rabe.

From Margaret & G. Franco Romagnoli's first Romagnoli's Table.

