



Spicy Sausage Ragu

Jacob · 30/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

4

Description

With all the options for different kinds of sauces and types of sausage it goes without saying that you can embellish this spicy sausage ragu in a hundred different ways and I hope you do

Ingredients

- - 1 pound spicy Italian sausage
- casing removed - 1 tablespoon minced fresh parsley - ½ cup dry white wine - ¼ cup heavy cream - 3 ½ cups tomato sauce - 1 cup water - 14 ½ ounces dry penne pasta - 1 cup finely grated Parmigiano-Reggiano cheese

Instructions

1. Cook sausage in a Dutch oven over medium heat until browned
2. about 15 minutes. Stir in parsley; cook for 2 minutes. Stir in wine; cook until nearly evaporated
3. 3 to 5 minutes. Stir in heavy cream; increase heat to high and bring to a boil. Stir in tomato sauce and water; return to a boil. Reduce heat to low; simmer sauce for 1 hour. Meanwhile
4. bring a large pot of lightly salted water to a boil. Add penne
5. return to a boil
6. and cook
7. stirring occasionally
8. until tender yet firm to the bite
9. about 11 minutes; drain. Combine penne and sauce. Remove from heat
10. cover
11. and let sit about 2 minutes. Serve pasta and sauce topped with grated Parmigiano-Reggiano.