

Mostaccioli with Sausage and Fennel Seed paired with Davis Estates Merlot

INGREDIENTS:

SERVES: 6-8

Mostaccioli with Sausage and Fennel Seed

1 pound fresh sage breakfast sausage links
1 pound Italian sausage links
1 yellow onion, chopped
3 cloves garlic, chopped
1 (16 ounce) can diced tomatoes
1 (15 ounce) can tomato sauce
½ teaspoon salt

2 teaspoons sugar
1 tablespoon dried parsley
1 teaspoon dried basil
1 teaspoon dried oregano
1 tablespoon fennel seeds
1 bay leaf
12 ounces Mostaccioli noodles
1 splash olive oil

METHOD:

Mostaccioli with Sausage and Fennel Seed

- In a large stock pot, brown sausages over medium heat for about 10 minutes; remove sausage and set aside. Drain fat from pot and add a splash of olive oil, garlic and onion, sauté over medium heat until onions are soft and translucent.
- Pour in tomatoes and tomato sauce; add in salt, sugar, parsley, basil, oregano, fennel seeds, bay leaf and cooked sausages. Simmer over low heat, uncovered for 1 hour, stirring occasionally and breaking up sausages slightly. You may remove sausages and slice into rounds if desired. Remove bay leaf.
- Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

To Finish

Add the cooked pasta to the sauce and toss, enjoy with a glass of Davis Estates Merlot.

