



Sugo d' maiale con orecchiette e funghi

As prepared at Festa Italiana 2011 by Chef Dylan Giordan, Executive Chef at Serafina

<http://serafinaseattle.com>

Ingredients:

2	T	Extra Virgin Olive oil
2	c	Mixed mushrooms, sliced
2	c	Isernio's sausage, uncased
1	pinch	Allspice, ground
1	pinch	Clove, ground
1	pinch	Juniper, ground
1	pinch	Cinnamon, ground
1	t	Orange zest
1	c	Yellow onion, diced
2	T	Garlic, sliced
1	c	Tomato, diced
2	T	Oregano, chopped
1	c	Dry white wine
2	c	Homemade lamb broth or chicken broth steeped with 1-2 oz dried porcini mushrooms, reduced by half from 4 c
2	T	Unsalted Butter
5	c	Orecchiette pasta, or pasta of your choice

In a large sauté pan, heat the olive oil until very hot. Gently add the mushrooms, making sure that they stay in an even layer in contact with the pan, and season with salt and pepper. Let the mushrooms sauté until golden brown on that side, then stir to flip the mushrooms over and proceed to brown on the other side. Season again. When 2nd side of mushrooms is nicely browned, move the mushrooms to the outside of the pan, or remove to a tray entirely, until later in cooking process. Brown the sausage, adding more olive oil if necessary. Lower heat to medium. Add spices and orange zest to the browning sausage. Stir to make sausage gets proper caramelization. Add onions and garlic, sauté until golden. Add tomatoes, a pinch of salt and the oregano, and sauté another couple of minutes. Deglaze with the white wine, and let reduce until almost dry. Add broth, reduce until a nice tight sauce consistency is achieved, swirl in butter, check for seasoning and toss with cooked pasta.