



WINERY & VINEYARDS™

Pasta with Mushrooms & Tasso (adapted from a recipe by Emeril Lagasse)
To Accompany Alma Rosa 2006 Pinot Noir, La Encantada Vineyard Sta. Rita Hills
By Chris Burroughs, Tasting Room Manager

4 main-dish servings

1 tblsp olive oil

2 ounces small diced tasso *

4 cups assorted exotic mushrooms, cleaned & stemmed

2 tblsp chopped shallots

1 tblsp chopped garlic

Creole seasoning

¼ cup chopped green onion

2 cups heavy cream

1 tblsp butter

1 pound fresh angel hair pasta

½ cup grated Parmigiano-Reggiano

1 tblsp finely chopped parsley

Bring a pot of salted water to a boil. In a large sauté pan, over medium heat, add the olive oil. When the oil is hot add the tasso and sauté for 1 minute. Add the mushrooms and continue to sauté for 3 to 4 minutes. Add the shallots and garlic and season with Creole seasoning. Stir in the green onions. Add the cream and bring the liquid to a boil. Reduce to a simmer and cook for about 5 minutes or until the sauce coats the back of a spoon. Season with Creole seasoning. Cook the pasta in the boiling water for about 3 to 4 minutes or until cooked al dente. Drain the pasta and toss with olive oil. Season the pasta with salt and pepper. Mound the pasta in the center of four plates. Spoon the mushroom mixture over the top of the pasta. Sprinkle each plate with cheese and garnish with parsley.

Note: Tasso is a highly-seasoned Cajun-style ham, easily available by mail-order and catalogs. Other options to bring seasoning and a little salt into the recipe could be to try black forest ham or a favorite smoked bacon instead of tasso.

P.S. This is “birthday dinner” good!