



STONE'S THROW WINERY

Fettuccini alla “Lina”

Porcini Sausage Ragu

- 1/2 lb. (6) fresh or frozen Porcini mushrooms – finely diced
- 1 small red onion – finely diced
- 3/4 lb. Italian sausage meat or ground pork
- 1 can San Marzano plum tomatoes – chopped
- 1 tsp. chopped fresh garlic
- 1 cup extra virgin olive oil
- 1 cup dry white wine
- Salt and pepper to taste
- 1/2 cup freshly grated parmesan cheese

Put extra virgin olive oil in pot, add onion. Cook on very low heat until onions become tender. Add Porcini mushrooms and sauté for 5 minutes. Add sausage meat.

Add tomatoes, salt, pepper and white wine. Cook for 20 minutes on low heat.

Remove from heat and set aside. Pour the Porcini sausage mixture over cooked fettuccini and toss together with parmesan cheese.