

# Spring Asparagus with Sausage

California's Bounty in a Bowl with Pinot Noir

Recipe by Executive Chef Patrick Mulvaney

## Ingredients

- 8 oz. of spicy sausage, shaped in a patty (you can add more, or less)
- Grilled or blanched bunch of asparagus, cut on the bias into thirds or quarters
- 1 thinly sliced spring onion, 2 if small
  - 1 thinly sliced spring garlic, whites only (1tbsp. if using regular garlic)
- 3 tbsp. extra virgin olive oil
- Meyer lemon for juice
- Chili flakes to taste
- Shaved Vella Jack cheese
- S&P to taste
- Fettucine - 1lb. fresh or 8-12 oz. dry



## Directions

Heat pan over medium high heat, add half the oil and the sausage patty. When brown, flip and add onion, garlic and a touch of S&P. Sauté until onion is translucent or a bit brown. Add asparagus and squeeze in half of a lemon, stirring up the brown bits while cooking off the liquid. Toss in your cooked pasta, chili flakes, and cheese. Stir, check for cheesiness, acidity, salt and pepper, chili and adjust. Mound into a serving bowl or divide among warmed plates. Reserve some asparagus and grated cheese for garnish and eye appeal. My wife and I prefer the family style so we each can have as much, or as little, as we would like. You can use another hard grating cheese such as Pecorino or aged Cheddar. This is a spring dish so feel free to take advantage of California's bounty of favas, baby carrots, English peas, or fiddle head ferns. They all work very well here. Serves 6-8.



Pair with Silt Wine Company's 2016 Pinot Noir Vintner's Selection, aged on new and neutral French Oak. This Pinot Noir is a dry red wine with tasting notes of red fruits, strawberry jam, with the typical "Pinot funk" of cherry cola. This wine has good acidity, medium tannin, and usually the first red varietal that we harvest.

