



COOKING DEMOS

WITH CHEF MARK RIGANO



Thursday, February 18, 2021
@ 1:00 PM Pacific

SUGO DI SALSICCIA (Sausage Sauce)

Ingredients:

Olive Oil	As Needed
Sweet Italian Sausage, bulk	2#
Onions, minced	½ Cup
Garlic, minced	½ TBSP
Tomatoes, plum canned, hand crush	2-1/2 #
White Wine	2 oz
V8	1 Cup
Brandy	2 oz
Rosemary, rough chopped	1 TBSP
Red Pepper Flakes	½ teaspoon
Heavy Cream	1 ½ Cups



Method:

1. Heat oil in a braising pan and cook sausage until golden brown, drain excess fat.
2. Add onion & garlic, sweat until translucent.
3. Deglaze pan with wine and brandy and reduce almost dry.
4. Add tomatoes and reduce juices by 1/3. Add cream and red pepper flakes, reduce to slightly thickened. Adjust seasoning with salt at end and add rosemary.

