

Pheasant Sausage with Cavatappi

This is a twist on classic Chicken Cacciatore. Cacciatore means “hunter’s style” and was based on the stew pot over an open fire in the woods method of cooking. This recipe is an homage to the earlier style, where the hunters added wild gathered mushrooms and herbs to the pot.

This is an easy recipe that needs a little planning, though the sausage can be baked ahead of time and then refrigerated for a few days until needed.

Try it with turkey Italian sausage, any wild game sausage, or traditional Italian sausages.

4 ounces	pheasant sausage (1- 4 oz link)
1 Tbs	extra virgin olive oil
Tbs	shallots, minced
1/2 Tbs	garlic, minced
1/4 cup	Sweet Vermouth
1/4 cup	Merlot wine
1/3 cup	tomatoes, fire roasted diced
1/3 cup	Marinara Sauce— <i>see Sauces</i>
1/4 cup	mixed mushrooms, chopped
1 tsp	basil, chopped
1½ cup	cavatappi pasta, cooked
to taste	parsley, fresh, chopped

Procedure

- Cook the sausage approximately 20 minutes in a pre-heated oven at 350°F until done but not over cooked.
- While the sausage is baking, start boiling water to cook the pasta (1/2 Tbs salt to 2 quarts of water).
- When the sausage is cooked slice into bite sized pieces.
- Add the tomatoes, marinara, mushrooms, basil and sliced sausage to a pan and bring to a boil. Lower to a simmer and cook 1 minute more.
- Place the cooked warm pasta in a bowl. Pour the sauce mixture over it and garnish with fresh chopped parsley.

Yield: 1 portion