

Italian Sausage & Peppers Rigatino

Serves 6

Ingredients

- 3 Green Bell Peppers
- 3 Red Bell Peppers
- 2 Yellow Onions
- 6 Garlic Cloves
- 24 oz. Italian Pork Sausage Links
- 16 oz. Rigatoni
- 2 tsp Red Pepper Flakes
- 24 fl. oz. Marinara Sauce
- 10 oz. Baby Spinach
- 6 oz. Grated Parmesan

Directions

1. Stem, seed, remove ribs, and slice both green and red bell peppers into thin strips. Peel and halve onion. Slice halves thinly. Mince garlic. Remove sausage from casing.
2. Cook the Sausage. Heat 1 tsp. olive oil in a large pan over medium-high heat. Add sausage to hot pan and cook, breaking up into pieces, until browned, 4-6 minutes. Transfer sausage to a plate.
3. Cook the Pasta. Add pasta to boiling water. Cook until al dente, 11-13 minutes. Reserve $\frac{1}{2}$ cup pasta cooking water. Drain pasta in a colander. While pasta boils, cook vegetables.
4. Cook the Vegetables. Return pan used to cook sausage to medium-high heat and add 1 tsp. olive oil. Add peppers, onion, garlic, and red pepper flakes (to

taste) to hot pan. Reduce heat to medium, stir, and cover. Stir occasionally until vegetables are softened, 5-7 minutes.

5. Finish the Sauce. Add sausage, marinara, and reserved pasta cooking water to pan. Bring to a simmer and stir occasionally, 4-5 minutes. Stir in spinach, pasta, and half the parmesan. Cook until spinach wilts slightly, 1-2 minutes. Remove from burner. Garnishing pasta with more parmesan.

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Saratoga Chips & Dill Pickle Dip

Serves 6

Ingredients

Potato Chips

- 1 ½ pounds russet potatoes
- ¼ tablespoons all-purpose flour
- ½ cup strong coffee
- 8 cups vegetable oil
- Kosher salt

Dill Pickle Dip

- 8 ounces cream cheese
- ½ cup sour cream
- 1 tablespoon chopped white onion
- 2 tablespoons chopped dill pickles
- 1 teaspoon Worcestershire sauce
- 1 or 2 teaspoons pickle juice

Special Equipment

A deep-fry thermometer

Directions

Potato Chips

1. Slice potatoes about 1/8" thick (a mandoline helps). Place in a large bowl, add cold water to cover, and stir to release starch; drain. Repeat until water runs clear. Return potatoes to bowl; cover with ½ cup distilled white vinegar and 6 cups water. Let sit at least 30 minutes or up to 2 hours. Drain; pat dry.
2. Fit a medium heavy pot with thermometer; pour in oil to measure 4". Heat over medium-high until thermometer registers 300°.
3. Working in small batches and returning oil to 300° between batches, fry potatoes, turning occasionally to cook evenly, until golden brown and crisp (oil will have quit bubbling), about 5 minutes per batch. Using a spider or slotted spoon, transfer to a paper towel-lined wire rack. Season with salt.

Dill Pickle Dip

1. Allow cream cheese to warm to room temperature to soften. In a medium sized mixing bowl mix together cream cheese and sour cream. Stir until well blended. Add in chopped white onion, chopped dill pickles, and Worcestershire sauce, and mix until you have a uniform mixture. Add in 1 to 2 teaspoons of pickle juice. Store in an airtight container for at least 1 hour before serving. Garnish with dill if desired.

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