

# Sausage with Penne



## INGREDIENTS

**Sausage with Penne:** One 16-ounce box penne pasta  
3 links hot Italian sausage (about 1/2 pound)  
3 links sweet Italian sausage (about 1/2 pound)

Freshly grated Parmesan cheese

**Elsie's Lemon Vinaigrette:**  
3/4 cup extra virgin olive oil

1/4 cup white vinegar  
1 teaspoon fresh lemon juice  
1 garlic glove, peeled and minced  
1/2 small onion, peeled and minced

1 teaspoon chopped fresh cilantro leaves  
1/2 teaspoon salt  
1/4 teaspoon freshly ground black pepper

## SUGGESTED COOKWARE

large pot, large skillet, wooden spoon, potato masher

## DIRECTIONS

### Sausage with Penne:

Bring a large pot of water to a boil.

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## DIRECTIONS

Cut a lengthwise slit down all the sausage links and peel off the casings. Heat a large skillet over medium heat. Add the sausage and cook, stirring frequently with a wooden spoon or using a potato masher to break up the larger chunks of meat, until the sausage meat is cooked through and no longer pink, about 20 minutes. Drain the sausage of excess liquid.

Meanwhile, cook the pasta in the boiling water according to the directions on the box.

Drain the pasta and pour it into a large bowl. Immediately pour in the dressing, followed by the cooked sausage, and mix well. Serve immediately, or cover and chill for at least 2 hours, or up to 6. Serve at room temperature, or microwave to heat. Sprinkle Parmesan cheese to taste on top just before serving.

### Elsie's Lemon Vinaigrette:

In a glass jar or bowl, whisk together the olive oil, vinegar, and lemon juice. Add the garlic, onion, cilantro, salt and pepper and whisk until well blended. Serve immediately, or cover and store in the refrigerator for up to 1 week.

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