

Green Peppercorn Cream Sauce:

(Makes 3-4 cups)

1 Tablespoon Flour

1 Tablespoon Butter

1 teaspoon Garlic, chopped

1 teaspoon Shallot, chopped

3 Tablespoon Green peppercorns, rinsed of
their brine and crushed

4 cups Cream, heated to a simmer
but not boiled

to taste Kosher salt

to taste Freshly ground pepper

Melt the butter over medium low heat in a 2-quart pot. Add the garlic and shallot, sautéing briefly, and whisk in the flour. Cook 5 minutes, whisking often. Add the hot cream and green peppercorns. Bring to a simmer and let cook for 5-10 minutes. Let cool. Store in the refrigerator up to 4 days.

Note: This pasta dish has become a local favorite. The sausage we use is locally available, Caggiano Sardinian Sausage, made by Richard Caggiano in Petaluma.

Chef: Terry Letson

Fumé Blanc