

Green Peppercorn Cream Sauce:

(Makes 3-4 cups)

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| 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