



SPAGHETTI POMODORO

Ingredients

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| 1 package Angel hair or capellini pasta | 1/4 cup Latah Creek Sangiovese |
| 3 tbsp. olive oil | 1/2 cup cream |
| 2 fresh garlic cloves, chopped or 4 tbsp. chopped garlic (I use chopped garlic from a jar) | 1/2 cup finely chopped fresh basil |
| 2 14 1/2-oz. cans* Italian plum chopped tomatoes | freshly ground salt & pepper |
| | freshly ground parmesan cheese |

*3-4 fresh ripe tomatoes peeled and chopped may be substituted for canned tomatoes

Directions

Heat olive oil in pan, add chopped garlic and sauté for approximately one minute making sure not to burn garlic. Add tomatoes and simmer until thick approximately 10-15 minutes. Add white wine and cream. Simmer again for approximately 10-15 minutes. Blend freshly chopped basil into tomato mixture. Add salt and pepper to taste. Serve immediately over angel hair or capellini pasta. Top pasta and sauce with freshly ground parmesan cheese. Serves 4-6 Serve with a glass of Latah Creek Sangiovese

Ellena's Notes

Everyone who has tasted our Sangiovese is as excited about it as we are. Just saying the word "Sangiovese" conjures up thoughts of the wonderfully fruity Chianti wines produced in the Tuscany region of Italy. This extremely versatile red is a relative newcomer to the wine scene of Washington State having only been in production the last 10 to 15 years. Now - a note on the recipe - this is from my first and very best friend Jama Cresswell. It is as wonderful as she is!



Use gluten-free pasta

Wine Pairing

Sangiovese or a Monarch Reserve Red