

## MY BROTHER JOHN'S FAMOUS PASTA

Prep time: 10 min | Cook time: 20 min | Total time: 30 min | 6 servings

Recommended wine pairing: *Mastro Scheidt 2018 Red Wine Cuvée*

### INGREDIENTS

- 4 slices bacon or pancetta, chopped coarse
- 1 large onion, diced
- 1 small sweet pepper, diced
- 2 cloves garlic, minced
- ½ tsp hot chili flakes
- 1 handful parsley, roughly chopped
- 10–12 basil leaves, torn
- salt and pepper to taste
- 1 stick butter, or more if desired
- parmigiano reggiano, for serving
- 1 lb fusilli pasta

### DIRECTIONS

- 1 Using a large cast iron or heavy-bottom pan, sauté bacon to render out fat. Add onion and sauté on low to caramelize – being careful not to burn – for at least 10 minutes.
- 2 Once caramelized, add garlic, sweet pepper, and chili flakes. Continue to cook for about 5 minutes. Add a bit of butter if pan gets dry.
- 3 Cook pasta according to package directions. Once cooked, drain (conserving some pasta water) and add to the pan with the bacon mixture, continuing to cook. Add in a splash of pasta water, the parsley, basil, and butter and stir thoroughly to combine. Mix and cook for about 3 minutes.
- 4 Sprinkle parmigiano reggiano over the top and serve.

#### A Note on the 2018 Red Wine Cuvée

*The 2018 Cuvée is 50% Zinfandel and 50% Merlot all from Sonoma County. With a core of ripe black fruit, all of the aromatics, of spice, bramble, and Tahitian vanilla are lifted and exuberant. These perfumes have given way to the anticipation of the first taste on the tongue... fresh, refined, flamboyant, exotic, juicy.*