

(Northcountry Variation Aug '08 updated from Feb '96 recipe adpted from Bugialli, The Art of Fine Italian Cooking.)

Prepare 1/2lb. sweet Italian sausage links, sliced 1/4in. (easiest if half frozen) or patty sausage broken up with fork.

Heat scant (1T) olive oil in large saute pan.

Saute sausage at high heat till browned, turning as necessary

Drain all but 1T oil, turn down heat to medium.

Add 1/2C red onion sliced thin and broken up, but not chopped

Saute briefly (onion should be crisp, not cooked through)

Add 2c peeled Italian plum tomatoes sliced 1/4in. with liquid.

Add 2c (15.5oz can) large white Cannelini beans with liquid.

Heat thouroughly, but do not cook further.

Boil fusilli, chiocciolle, elbows (or other medium size pasta shape) 10min (al dente), about 1/2-3/4C dry per person, drain.

Bring fagiole mixture and pasta to table separately.

Serve individual portions at table.

Note: No cheese or other flavors. This is a fresh Summer dish.

Serve with Dolcetto, Sangiovese, Teroldego or other Northern Italian fresh fruity wine.