



BAVARIAN HERB RYE FUSILLI WITH BEER CHEESE SAUCE AND POLIDORI BRATWURST



Recipe By: Sasha of Pappardelle's Pasta

SERVINGS: 4-6

INGREDIENTS:

- 1 lb. Pappardelle's Bavarian Herb Rye Fusilli
- 1 lb. Polidori Bratwurst Sausage
- 1/4 cup all purpose flour
- 1/4 + 2 tbsp. butter
- 3 cups milk
- 1 1/2 cups shredded cheddar cheese
- 1 cup pretzels
- 1/2 cup beer (lager or ale)
- 1/2 tbsp. dijon mustard
- 1 tsp. Worcestershire sauce
- 1 tsp. paprika
- 1 tsp. garlic powder
- 1 tbsp. extra virgin olive oil
- Salt & pepper, to taste
- Chopped parsley, as garnish

INSTRUCTIONS:

1. Begin by heating a pan with the olive oil, and then add the Polidori Bratwurst, and cook through.
2. Once the bratwurst have cooked and cooled, slice on a bias and set aside.
3. To prepare the pasta, bring a pot of lightly salted water to a boil. Add pasta to water, return water to a gentle boil and cook for 10-12 minutes or until al dente, stirring intermittently.
4. While the pasta cooks, start the sauce. Start by melting 1/4 cup of butter in a medium saucepan. Add the flour and whisk until smooth. Cook until it just starts to turn golden, and has a nutty smell.
5. Add the 3 cups of milk and the 1/2 cup of beer and whisk until the mixture thickens and bubbles. Then add the 1 1/2 cups of shredded cheddar cheese.
6. Continue to whisk until all the cheese is melted. Then add in the Worcestershire sauce, dijon mustard, paprika, and salt and pepper to taste.
7. To make the pretzel crumble, either grind or crush 1 cup of pretzels until they are mostly small pieces. Melt the 2 tbsp of butter in a sauté pan, and then add the crushed pretzels, garlic powder, and salt and pepper to taste. Cook until toasted and a rich brown color.
8. Serve the pasta with the sauce, bratwurst, pretzel crumble, and garnish with chopped parsley and paprika.