

“Pasta alla Norma“

INGREDIENTS:

- 1.5 Lbs Eggplant
- Olive Oil (As needed)
- Salt & Pepper (as needed)
- 1/4 cup chopped onions
- 1 Tbsp chopped fresh garlic
- 1 tspn crushed red pepper
- 1 can of 28 Ounces of San Marzano tomatoes (chopped)
- 1 tspn dried oregano
- 1 Lb short pasta (Rigatoni , Penne or Ziti)
- 1/2 cup chopped fresh basil
- Chopped parsley for garnish
- 1/2 cup grated Scamorza (smoked mozzarella) cheese, Parmigiano for serving
- 9 ounces of 3 Steves Sauv Blanc for the chef and use for deglazing if any remains :)

COOKING:

- Slice eggplant into circles 1/2 inch thickness
- Brush eggplant slices with olive oil, salt, pepper to taste and grill
- When cool cut eggplant into cubes
- In saucepan over medium heat introduce olive oil then saute onions and add garlic as onions become translucent
- Introduce 3 Steves sauv blanc to deglaze pan
- Add tomatoes. oregano, crushed red pepper to pan and simmer 10 mins
- In separate pot cook pasta until al Dente
- Introduce cubed eggplant into tomato sauce
- Add pasta to tomato sauce, turn until coated
- Turn heat off and introduce scarmoza cheese and basil to pan
- Toss and plate, add fresh parsley for garnish and Parmigiano for serving.

Enjoy with 3 Steves Zinfandel!