NOLA Voodoo Pasta

This June, we will be sailing on *America*, one of American Cruise Line's finest Mississippi paddle wheelers ever built. On the journey, we will celebrate the music, history and culture of the Lower Mississippi and because our travels begins and ends in New Orleans, a melting pot of French, African, and American culture, we thought what better way to kick off this trip than to share one of our dinners directly with you. During our week long cruise, we will host a Papapietro Perry Wine Dinner on the ship featuring some of the best in Cajun and Creole cuisine. To share this experience with you, we asked our own Kitchen Guru Jim May to re-create one of the courses on the menu. After tasting the 2016 Pommard Clones Pinot Noir, Jim knew the perfect dish. Join us in spirit and toast a glass to Papapietro Perry and a little New Orleans Voodoo! Laissez les bons temps rouler (let the good times roll)!

Serves 6-8

1 c. yellow onion, diced	1½ c. heavy cream
1 T. garlic, minced	¼ c. Creole mustard
1 large red bell pepper, sliced into ¼" x 1" strips	1 t. smoked paprika
1 large yellow bell pepper, sliced into ¼"x 1" strips	¼ c. chicken stock
	Salt and pepper to taste
1 lb andouille sausage, sliced ¼ inch	¼ c. Parmesan cheese, grated
1½ lbs large shrimp (31-35 size), peeled, deveined and tails removed	¼ c. parsley chopped
	12 ozs. Dried penne pasta

Bring a large pot of water to a boil, add salt and penne pasta. Cook until al dente.

While penne is cooking, heat a large skillet over medium high heat and add onions. Cook until soft – about 4-5 minutes. Reduce heat to medium, add garlic, sliced peppers and sausage, cook for another 3 minutes, stirring occasionally. Add cream, mustard, smoked paprika and chicken stock. Bring to a boil. Add shrimp, cook for 3 minutes or until cooked through, add salt & pepper to taste. Drain cooked pasta, add to sauce. Heat through, spoon into a serving bowl and top with Parmesan cheese and parsley.

Pour a glass of 2016 Papapietro Perry Pommard Clones Pinot Noir and enjoy!