**Oklahoma Cooks**

**Della Terra Rigatoni with House-Made Sausage Originally aired 2/4/12**

(Serves 4)

**Ingredients:**
- 8 oz. pork sausage, fresh like garlic sausage
- 1 cup. winter greens like swiss chard, ½ inch chiffonade
- 1 Tb. butter, unsalted
- 1 lb. rigatoni
- Boiling salted water, 2 Tb. will be used for sauce
- 2 Tb. grana padano or Parmigiano Reggiano, grated

**Equipment needed:**
- sauté pan
**Instructions:**

1. Bring 1 gallon of water to a boil and add kosher salt until it tastes like the sea.
2. Preheat a 10 inch sauté pan on medium low heat. Add the fresh sausage in patty form and begin to brown. After a couple of minutes, begin to break up the sausage with a spoon, and continue to cook for another 2 minutes.
3. Add the pasta to the water. This should take from 4 to 5 minutes to cook or until al dente.
4. Add the winter greens and continue to cook for another minute or two. Add the butter and 2 Tb of the pasta cooking water.
5. Remove the pasta from the water after 4 minutes (taste to test) and drain well. Add the pasta to the sauté pan and continue to cook for another 45 seconds to a minute.
6. Make sure the butter and water come together to have a sauce like consistency. If it looks to dry, and a touch more water.
7. Garnish with the grana or Parmigiano and place each portion in a pasta bowl. Enjoy!