

# Nancy's Page

As Arthur Earl Wine Society members who receive our wines every month, you are a very elite group. January is one of the months that you are the only people who receive a shipment of our wine. On this page I like to share some of my very favorite recipes. This one, which came from my daughter Susan, is no exception. It's perfect for these cold winter nights! When Susan gave it to me she said that it was very easy, tasty and great for lunch the next day! I couldn't agree more. Buon appetito!

## Tuscan Pasta

I have written this recipe the way it was given to me. As you might guess, I use at least ½ cup red wine! I often use a bit more Kielbasa and a large onion but do what works for you. With this very easy recipe dinner is basically complete. Add a fresh green salad, some bread for dipping and, of course, some Arthur Earl wine and you are set! Also, this recipe is very easy to double or triple for a larger group.

1 15 ounce can of Kidney Beans, drained  
1 15.5 can Stewed Italian Tomatoes, partially drained  
1 medium onion  
8 ounces Turkey Kielbasa, sliced  
Pasta Shells – 4 servings  
¼ - ½ cup red wine  
2 teaspoons Olive oil  
1-3 cloves crushed garlic

Chop onion and cook in a large deep frying pan with olive oil. Add crushed garlic. Once the onion is cooked, add Kielbasa. While Kielbasa is browning, add tomatoes, kidney beans and red wine. Let simmer while pasta is cooking.

Cook pasta according to package. Remove excess water from pasta and add mixture from frying pan. Simmer long enough for the flavors to blend together.