

We often ?Raid? the fridge at our local Polish Deli. They generally have a wide selection of cured and smoked Pork Sausages. Don't worry about not being able to read Polish, they are pretty self explanatory.

Ingredients:-

Pasta. We used Fusilli but it really doesn't matter which shape you choose.
Salami, sliced or chopped
I large Onion, chopped
2 cloves of Garlic, grated
Onion Salt
Paprika
Chilli flakes
Red and yellow Peppers, sliced
Cheese Sauce (Margarine or butter, Milk, Flour)
Italian style grated Cheese
Mushrooms, sliced
Cheddar Cheese, grated
Mixed Chilli, sliced
Parsley to garnish. (Not essential, but why not if you have some?)

Method:-

(1) Fry the Onion, Peppers, Mushrooms, Garlic, Paprika, Chilli flakes.
(2) Season with Salt, Pepper and Onion Salt.
(3) Add the Salami

Cheese Sauce:-

(1) Melt the margarine or butter in a pan.
(2) Add the Flour and mix over a low heat into you have a smooth paste.
(3) Gradually add the Milk a little at a time mixing constantly, until you have a runny constancy.
(4) Season with a little Salt and Pepper.
(5) Add the grated Cheese and mix thoroughly so you end up with a smooth sauce.
(6) Add extra milk if the sauce is too stiff and mix thoroughly.

Bringing everything together:-

(1) Boil the Pasta until tender.
(2) Add the fried ingredients to the Cheese Sauce.
(3) Add the sauce to the drained Pasta and mix through.
(4) Garnish with Italian style grated Cheese and a sprig of Parsley.

We served ours with home made Garlic Bread.