



All Great Meals Begin With  
**Rulli Bros.**  
M A R K E T S

## **CASEY'S BROWN BUTTER & SAGE FETTUCINE**

SERVES 4-6 AS SIDE DISH

### **Ingredients**

25 fresh sage leaves stemmed

1 8.8 oz. box egg fettuccine (Gia Russa)

5 tblsp. unsalted butter

½ cup veal stock

½ cup grated Parmesan or Romano cheese

### **Preparation**

Boil large pot of water, add salt and cook pasta until al dente, according to package instructions, drain and reserve ½ cup pasta water.

Meanwhile, melt butter in large skillet over medium low heat. Add sage leaves and cook until sage is crisp and curled and butter is amber color, make sure butter does not burn, about 5 minutes. Remove sage leaves and place on paper towel. Add veal stock to butter.

Add drained pasta and mix thoroughly, add cheese and toss to coat. If pasta seems dry, add pasta water a little at a time. Season with salt and pepper.

Garnish with fried sage leaves and serve immediately. Pass cheese at table.



**For more information please visit - [CaseyMaloneShow.com](http://CaseyMaloneShow.com)**