

SIMPLY GOOD BY Lisa Radi

With guest Kathy Petz

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RIGATONI WITH SAUSAGE RAGU

Ingredients

1 T. extra virgin olive oil	¾ c. beef stock
1 lb. sausage, hot or sweet Italian	3 c. water
½ onion, chopped fine	28 oz. crushed tomatoes
Salt & pepper	1 lb. rigatoni
2 t. tomato paste	2 t. shredded fresh basil
4 garlic cloves, minced	Grated mozzarella cheese, generous handful
1 ½ tsp. dried oregano	

Instructions

Using highest sauté or browning function, heat oil in multi-cooker until shimmering. Add sausage and cook, breaking up meat until browned: 6-8 minutes. Stir in onion and ½ teaspoon salt, and cook until onions are softened: 3-5 minutes. Stir in tomato paste, garlic, and oregano, and cook until fragrant: about 30 seconds. Stir in beef stock, scraping up any browned bits, and cook until nearly evaporated: about 1 minute. Stir in water, tomatoes, and pasta.

Close and lock lid in place. Close pressure release valve. Select high pressure cook function, and cook 6 minutes. Turn off multi-cooker and quick release pressure. Carefully remove lid, allowing steam to escape away from you. Adjust sauce consistency with extra hot water as needed. Stir in basil, mozzarella cheese, and season with salt and pepper.

Serves 4-6

Notes

Instead of beef stock, a dry red wine is delicious.

Any sausage or ground meat works in this recipe.

Use large shell pasta in place of ziti. Pasta should be cooked at half the recommended cooking time.

CLASSIC CHEESECAKE RECIPE

Ingredients

Crust:

1 c. graham cracker cookie crumbs
2 T. butter, melted

Filling:

16 oz. cream cheese, room temperature
½ c. sugar
½ tsp. vanilla extract
2 eggs, room temperature

Instructions

Prepare a 6-inch spring-form pan by coating it with a non-stick spray. Line with parchment paper if desired.

In a small bowl, combine the graham cracker crumbs and butter. Spread evenly in the bottom and 1 inch up the sides of the pan. Place in the freezer for 10 minutes.

In a mixing bowl, mix cream cheese and sugar at medium speed until smooth. Mix in vanilla, and add eggs, one at a time, just until blended; don't over-mix. Pour batter into the spring-form pan on top of the crust.

Pour 1 cup of water into the multi-cooker pot, and place a trivet in the bottom. Cover the filled pan with foil, and carefully center the filled pan on the trivet.

Close and lock the lid in place. Select high pressure, and set the timer for 25 minutes. When beep sounds, turn off pressure cooker. Use a natural pressure release for 10 minutes, and then do a quick pressure release to release any remaining pressure. Remove cheesecake and check to see if the middle is set. (The middle should register 150°F. on an instant-read thermometer.) If not, cook the cheesecake for an additional 5 minutes.

Remove the spring-form pan to a wire rack to cool. When cheesecake is cooled, refrigerate covered with plastic wrap for at least 4 hours or overnight.

Refrigerate until ready to serve. Serve topped with your choice of whipped cream, fresh fruit, a berry compote, or a chocolate drizzle. The possibilities are endless.

Serves 6-8