

### **Warm Pasta with Celery and Sausage**

3 pounds Margarita pasta, cooked and cut into 2-inch pieces  
2 1/2 pounds Michigan celery, sliced and blanched  
1 1/2 pounds hot Italian sausage, grilled and sliced  
1 pound Michigan red bell pepper, chopped  
1 pound arugula leaves, julienne  
6 ounces sun-dried tomatoes, softened  
1 1/4 cups extra virgin olive oil  
1 tablespoons garlic, crushed  
3/4 cup red wine vinegar  
1 1/2 teaspoon salt  
1/4 teaspoon black pepper, ground

In a bowl, combine first six ingredients. Heat oil in skillet, add garlic and sauté gently until soft. Stir in vinegar, salt and pepper. Pour over pasta mixture and toss. Serve at room temperature. Garnish with celery leaves. Makes 24 (1 1/4 cup) portions.