

A Provocative Question at the Dinner Table with

DELANEY MARTIN

CO-FOUNDER AND CREATIVE DIRECTOR,
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Delaney Martin's last meal would be an all-Italian menu: She loves the easy yet delicious approach to Italian dishes that utilize fresh ingredients and emphasize bringing people together. "If it's the last meal, I'd like it to remind me of my most important people," she said. In fact, the **Fusilli with Sausage and Leeks** that Martin shares is what she refers to as a "warm and cozy family fave." It comes from a much beloved cookbook, *Every Night Italian* by Giuliano Hazan, given years ago to her by her husband, Taylor Lee Shepherd. She'd let him curate the music list, and she'd start the evening with a dirty martini and end with ice cream.



Delaney Martin is a multi-media installation artist and curator as well as co-founder and creative director of New Orleans Airlift.



Photos by Kenny Morrison

"I lived in Europe for a long time and really loved my time in Rome. There I had some of the most amazing meals of my life, eating fresh, hot pasta from street stands." – DELANEY MARTIN

FUSILLI WITH SAUSAGE AND LEEKS

Cut off the root ends of the leeks and trim the tough green tops of the leaves. Cut the leeks crosswise in half and then lengthwise in half again. Cut each quarter in long, very thin strips and place in a large bowl of cold water to soak.

Put the sausage and ¼ cup water in a 10 to 12 inch sauté pan and place it over medium-high heat. Break up the sausage with a wooden spoon and cook until all the water has evaporated and the sausage begins to brown lightly.

While sausage is cooking, fill a pot for the pasta with at least 4 quarts water and place it over high heat.

Lift the leeks out of the water, so that any dirt remains in the bottom of the bowl. Discard any fat the sausage may have released, add the butter and leeks to the sauté pan, and season

with salt and pepper (bear in mind that the sausage is already seasoned). Turn the heat down to medium-low and cover the pan. Cook, stirring occasionally, until the leeks are wilted and very tender, 15 to 20 minutes.

As the water for the pasta comes to a boil, add one tablespoon of salt to the boiling water, put in the pasta, and stir well.

When the leeks are tender, uncover the pan and raise the heat to medium-high. Continue stirring until all the water the leeks released evaporates. Remove from the heat.

When the pasta is al dente, drain it and toss with sausage and leeks and grated cheese.

Serve at once.

INGREDIENTS

3 medium leeks
8 ounces mild Italian sausage, casings removed
2 tablespoons butter
1 package fusilli
Salt, to taste
Black pepper, freshly ground, to taste
1/3 cup freshly grated Parmigiano Reggiano cheese

