

UNCLE FRANK'S ORIGINAL LOUISIANA SAUCE DU JOUR

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LOUISIANA PASTA SALAD

- 6** Cups of cooked pasta
(penne, shells, fusilli, or bows)
- 1/4** Cups Uncle Frank's Original Louisiana Sauce Du Jour
- 3** Tablespoons balsamic or aged red wine vinegar
- 2** Teaspoons lemon juice
- 1** Teaspoon salt/fresh ground pepper to taste
- 2** Tablespoons olive oil (Canola, if necessary)
- 3-4** Tablespoons finely chopped red onion
- 3** Tablespoons finely chopped parsley
- 1/4** Cup medium-finely chopped red bell pepper
- 1-1 1/2** Teaspoon red pepper flakes (optional)

Cook the pasta so that it is not over done, just al dente. Rinse with cold water so that the pasta will not continue cooking and drain.

Combine (whisk) Uncle Frank's Original Louisiana Sauce Du Jour, vinegar, lemon juice, salt and freshly ground pepper. When thoroughly blended, slowly add the olive oil, and then add the remaining ingredients. The red pepper flakes are marked "optional" simply because some people prefer a less spicy dressing.

Using a wooden spoon (a metal spoon tends to break up the pasta), thoroughly combine the dressing with the pasta. Note: If made a day ahead, the flavoring will somewhat diminish since pasta tends to be somewhat of a blotter. Don't be concerned, just add more of any of the original ingredients and adjust the flavor accordingly.