

PREMIO FOODS RECIPE CONTEST



Premio Belly-Warming Risotto with Sausage and Red Pepper

4 links Premio Sweet Italian sausage

4 tbsp extra virgin olive oil,

divided 2 tbsp unsalted butter

2 tbsp shallots, minced

1 1/4 cups Arborio rice

2/3 cup dry white wine

8 cups canned chicken broth

3 8oz. bottled roasted red peppers thinly sliced

1/3 cup finely grated Parmesan cheese

Salt and pepper to taste

Heat a Dutch oven over medium-high heat. Add 2 tbsp olive oil. Squeeze sausage out of casings into pan, crumbling with wooden spoon. Cook until sausage is cooked through and browned, about 6 minutes. Drain sausage on paper towel and set aside. Pour chicken broth into large saucepan and keep warm over low heat. Add 2 tbsp olive oil and butter to empty sausage pan. Reduce to medium heat. Once butter is melted, add shallots and cook until shallots are soft and just beginning to brown, about 3 minutes. Add rice and toast for 2 minutes, stirring constantly. Add wine and stir until almost all of the liquid is absorbed. Add chicken broth by ladleful to the rice and continue stirring until most of liquid is absorbed. Continue to add chicken broth by the ladleful until rice reaches desired texture. Return Premio Sausage, red peppers, and Parmesan cheese to rice and combine. Season with salt and pepper to taste. Serve. Makes 4 entree servings.