

PREMIO FOODS RECIPE CONTEST



Premio Sausage & Fennel Alla Campana

Recipe:
Serves 4-6

1 Large Fennel Bulb & Fronds

2 Packages of Premio Sausage (1 each sweet & hot)

3 garlic cloves

Extra Virgin Olive Oil

16oz. whole san marzano tomato's

1/4 C. dry White wine

¼ Cup Parmigiana Regiano

1 pound box of Oriccihett

Salt & Pepper to Taste

A pinch of Red Pepper Flake.

Remove Sausage from casing.

In a large hot sauté pan add extra virgin olive oil to coat brown the sausage.

Chop the fennel bulb and reserve the fronds (tops)

After sausage is browned, remove from sauté pan and hold on the side.

Return the sauté pan to the heat and add chopped fennel and garlic.

Reduce heat and cook until golden brown.

Add sausage and turn the heat up a touch. -after fennel, garlic and sausage get a touch darker

Add the white wine and turn heat up further. -when wine is reduced by 3/4

Add tomato's, crushing with hands.

Reduce heat and simmer for 15-30 mins

Bring a pot of water to a boil and add Orzicini...cook until just al dente...strain pasta. - add pasta directly into sausage, fennel and tomato.

If tight add a touch of the pasta water.

Taste for seasoning and add S&P as needed w/ a touch of red pepper flake.

Remove from heat and add extra virgin olive oil (1/4 c or so) -toss together and serve in a family style bowl

Chop fennel fronds and garnish on top of pasta. -using a carrot peeler, shave regain on top of pasta and serve.