

PREMIO FOODS RECIPE CONTEST



Winner Recipe Contest 4th Quarter 2009

Recipe Name: Slow Cooker Spicy Sausage and Lentil Soup

Recipe:

- 1 Pound Premio's Hot Italian sausage, thawed, chopped finely (or Gluten Free)
- 1 Pound Premio's Argentinian Chorizo Sausage, thawed (or Gluten Free)
- 1 Cup onion, chopped
- 2 jumbo eggs, beaten with a fork
- 8 slices American or Provolone cheese
- 4 fresh Italian sub rolls
- Optional: lettuce, tomatoes, hot peppers, mayonnaise

Cook the sausages and onion on a griddle or skillet, greased with a bit of olive oil, over medium-high heat. Mix together while cooking. When the meat and onions are just about ready, toss in the scrambled egg with the sausage and mix together. When egg is cooked, separate the mix into two piles and place four slices of cheese across the top of each. Let cheese melt, and then scoop everything into sub rolls. Garnish as desired.