

# PREMIO FOODS RECIPE CONTEST



Runner-up Recipe Contest 4th Quarter 2009

**Recipe Name: Premio Perfect Hot Sub**

**Recipe:**

- 2 cups cooked cauliflower florets
- 2 leeks
- 1 lb hot Premio sausage
- 1/2 cup grated pecorino cheese
- 2 cups tomato sauce
- 1/2 cup white wine
- 1 lb penne
- 1 tablespoon olive oil

Take Premio sausage out of casing and saute until browned in olive oil. remove sausage. Chop leeks and add to pan. Saute until soft and translucent. Return sausage to pan and add cooked cauliflower. Add wine. Cook for one minute over high heat to combine flavors. Season with salt and pepper. Meanwhile cook pasta half way in salted water and drain. In a large ovenproof casserole, combine pasta, tomato sauce, sausage mixture and grated cheese. Place in 350 degree oven and bake uncovered for 30 minutes.

Serve hot.