



RISOTTO WITH PORK SAUSAGE

By Caterina Romano's kitchen

INGREDIENTS

2 cup of cabernet wine (red wine)
1 tsp of saffron
3 TBSP of olive oil
4 large hot pork sausages
½ cup of unsalted butter
1 diced red onion
2 chopped cloves of garlic
2 cups of Carnaroli rice (or Arborio rice)
1.5 Liters (6 ¼ cups) of hot chicken stock
Kosher salt & pepper for seasoning
3 cups of thawed frozen peas.

NOTES:

Add more chicken stock if needed.

You can replace the pork sausage with ground beef.

DIRECTIONS

1. In a pan over medium heat, add the wine and saffron and cook for about 5 minutes until the saffron infuses the wine. Set the wine aside.
2. Remove the sausage meat from the casings.
3. In a large frying pan, heat the oil and when hot add the sausage meat. With a wooden spoon break the sausage meat into small bite size pieces and sauté the meat for 20 minutes at low heat until browned.
4. Transfer the browned meat to a large bowl lined with paper towel and allow for the oil to drain. Set aside.
5. Add the butter to the frying pan until it melts and blends in with the juices from the sausage.
6. Add the onion and sauté at low heat for 8 minutes. Add the garlic and continue cooking for 2 minutes.
7. Add the rice to the pan, continue mixing until the rice is roasted.
8. Add the infused red wine and cook for 2 minutes continually stirring.
9. Add the chicken stock a cup at a time. Continue mixing and as the rice absorbs the liquid, add more chicken stock until all of it is absorbed in the rice.
10. Season to taste.
11. Return the sausage meat to the risotto and cook for 8 more minutes.
12. Add the peas and cook for 3 minutes.
13. Serve immediately.

ENJOY THE RISOTTO WITH PORK SAUSAGE