



Cucina Biello Sausage

ITALIAN SAUSAGE "MADE IN NEW YORK"

Now Available!



*Goes great with
our fresh cut
San Gennaro
pepper and onion mix!*

*Item # 99105
4/5 lb bags*

<i>Item #</i>	<i>Item</i>	<i>Price</i>
92076	<i>Sausage Italian Sweet Rope</i>	<i>\$2.89/lb</i>
92077	<i>Sausage Italian Hot Rope</i>	<i>\$2.89/lb</i>
<i>Item #</i>	<i>Item</i>	<i>Price</i>
92078	<i>Ground Sweet Italian Sausage Meat</i>	<i>\$2.69/lb</i>
92079	<i>Ground Hot Italian Sausage Meat</i>	<i>\$2.69 lb</i>



Sausage Recipes

CUCINA BIELLO SAUSAGE, **GREAT** FOR GRILLING,
PERFECT IN PASTAS, **SUPER** WITH SEAFOOD,
AND LONG ISLAND MADE.



Mussels Genovese

<u>Item #</u>	<u>Amount</u>	<u>Ingredients</u>
54875	1 Tbls	Extra Virgin Olive Oil
92077	1 lb	Hot Sausage, grilled and sliced
98123	1	Spanish Onion, diced
99711	4 Cloves	Garlic
64085	2 lb	Mussels
11440	1/2 oz	Red Wine
97160	1 C	Tomatoes, diced
39010	1	Crusty Baguette cut lengthwise (brushed w/ olive oil and toasted.)

Method

- Heat a skillet over medium heat with Extra Virgin Olive Oil.
- Add diced onion, garlic, tomato, sweat until tender
- Deglaze with the wine
- Add the Hot Sausage and tomatoes, toss well
- Add mussels, cook until open.
- Serve in a bowl accompanied with pieces of grilled baguette.

Parpadelle Bolognese

<u>Item #</u>	<u>Amount</u>	<u>Ingredient</u>
99711	1/2	Sliced Garlic
43161	1/2 c	Tomato Paste
32051	1 tbsp	Dry Oregano
99355	2 c	Basil
45671	2 tbsp	Dry Basil
11440	1 c	Red Wine
43360	2qts	Plum Tomatoes
99932	1 c	Diced Carrots
99120	1 c	Diced Celery
99270	1 c	Onions
95071	3 lbs	Ground Beef
90771	1 lb	Diced Pancetta
92079	2 lbs	Hot Sausage Meat
36550	4 lbs	Parpadelle Pasta, CKD
54875	1 c	Extra Virgin Olive Oil

Method

- Render the Pancetta in the oil, add the dry herbs and cook 2 minutes, add and brown the Hot Sausage Meat
- Add the celery, garlic, onion, and carrots, sweat until soft
- Add the wine and reduce by half
- Add the tomatoes and the paste simmer for 15 minutes
- Add the basil and season with salt and pepper, let cool
- To retherm, bring to a simmer in sauté pan, add cream to taste, finish with good grated cheese and a pat of butter
- Heat pasta and toss with sauce

Penne with Sausage & Broccoli Rabe

<u>Item #</u>	<u>Amount</u>	<u>Ingredient</u>
98454	2 bunch	Broccoli Rabe, blanched
92078	12 oz	Sweet Sausage Meat
99719	2 tbl	Garlic, minced
99905	4 each	Shallots, diced fine
56921	4 oz	Butter
36320	1 lb	Penne
62255	4 oz	Asiago cheese, grated

Method

- Blanch and shock the broccoli rabe and set aside
- Break up the sausage and cook in large pan until crisp, add diced shallots and garlic and cook until lightly browned
- Add broccoli rabe and cook until hot, Be careful to not overcook
- Add cooked pasta (right from pot) to pan and gently toss, add a bit of pasta water to make sauce
- Add butter and adjust seasoning with salt and pepper
- Stir in half of the Asiago cheese and mix gently
- Place into serving bowl and top with remaining cheese, serve immediately with crusty bread
- Garnish with fresh basil