



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*

Thin Crust Pizza with Pork & Broccoli Rabe Sausage

Item # Ingredients

- 11950 Thin Crust Pizzas
- 97176 2 Ripe Tomatoes, sliced thin
- 53841 8 oz Shredded Mozzarella
- 92073 4 Pork & Broccoli Rabe, grilled & sliced
- 61140 4 oz Pecorino Cheese
- 31891 3 Tbls Extra Virgin Olive Oil

Method

- Grill pizza crust on grill.
- Grill and slice sausage.
- Layer tomatoes and mozzarella.
- Top with sliced sausage.
- Sprinkle with Pecorino cheese.
- Drizzle with some extra virgin olive oil.
- Bake in a preheated oven for 5 to 10 minutes until cheese melts.

<i>Item #</i>	<i>Item</i>	<i>Price</i>
92371 NEW!	<i>Cheese & Parsley Pork Link Sausage</i>	<i>\$3.75/lb</i>
92073	<i>Pork & Broccoli Rabe Link Sausage</i>	<i>\$3.75/lb</i>
92071	<i>Sweet Pork Sausage Links</i>	<i>\$2.89/lb</i>
92072	<i>Hot Pork Sausage Links</i>	<i>\$2.89/lb</i>

<i>Item #</i>	<i>Item</i>	<i>Price</i>
92076	<i>Sweet Italian Rope Sausage</i>	<i>\$2.89/lb</i>
92077	<i>Hot Italian Rope Sausage</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