

RECIPE

Sausage & Mushroom Polenta

This is a great dish for a cool evening. It is warm and comforting and has the best mix of flavours. Plus, this can be put together relatively quickly. You can be stirring the polenta while the sausage and mushrooms are cooking.



Serves 4

Ingredients

Cooking oil	2 tsp.
Siwin Ham and Garlic Sausage, sliced 300g	
Ring	1
Butter	2 tbsp.
Cooking oil	1 tbsp.
Onion, diced	1 cup
Mushrooms, sliced Your choice	4 cups
Salt	2 tsp.
Black pepper	1 tsp.
White wine	½ cup
Sage, chopped	3 tbsp.
Water	2 cups
Milk	2 cups
Salt	1 tsp.
Coarse ground cornmeal	1 cup
Butter	¼ cup
Grated Parmesan cheese	1 cup
Chives, chopped	3 tbsp.
Grated Parmesan cheese	2 tbsp.

To Make

In a large pan heat oil on medium heat. Add the Siwin Ham and Garlic sausage. Cook for about 4-6 minutes turning occasionally until it browns. Transfer to a plate lined with paper towels.

In the same pan, heat the butter and cooking onion on medium low. Add the onions and mushrooms. Cook until softened and all the water has been evaporated, about 10-15 minutes, stirring occasionally. Stir in the salt and pepper. Increase the temperature to medium. Add the chicken broth and white wine vinegar and stir until the liquid has evaporated scraping all the brown bits off the bottom of the pan. Add the cook sausage and sage and stir together until well combined. Reduce the temperature to low and keep warm.

To make the polenta, on another burner bring the water, milk and salt to a simmer in a medium pot. Slowly whisk in the cornmeal. Reduce the heat to low and continue to cook the cornmeal while whisking often. Continue to whisk for about 12-15 minutes, until the mixture is thick and creamy. Remove from heat and add the butter and cheese. Stir until melted. Transfer the polenta to a large bowl and top with the sausage and mushrooms. Garnish with the chives.

Delicious!!