



843 Rainier Ave S
Seattle, WA 98144

Hot or Mild Sausage & Polenta

A recipe for Uli's Famous Mild or Hot Italian Sausage

Prep Time: 15 minutes

Cook Time: 60 minutes

Yield: 4 servings

INGREDIENTS:

- Olive Oil
- 1 pound Uli's Famous Hot/Mild Italian Sausage (4 links)
- 4 – 5 Tablespoons Marscapone cheese
- 3 Tablespoons Butter
- 4 Tablespoons Reggiano Parmesan
- 4 cups Chicken Broth
- 2 16 oz cans of Diced Italian Tomatoes
- 2 Tablespoons Fresh Garlic
- 1/3 cup White Wine
- 1 cup Cornmeal
- 1 teaspoon Red Pepper flakes
- 1 teaspoon Basil
- 1 Tablespoon salt
- 2 Tablespoons Fresh chopped Italian Parsley

DIRECTIONS:

1. Brown Italian Sausage in olive oil over medium heat and when cool, cut each link into thirds. Add back to pan.
2. Add the garlic and cook until the garlic is fragrant.
3. Add Red Pepper flakes and sauté for 2 – 3 minutes
4. Add tomatoes, basil, and white wine.
5. Cook 40 – 45 min on medium heat.
6. When finished serve with Polenta (recipe below)
7. Garnish with chopped fresh Parsley
8. Polenta
9. Combine Chicken Broth and 1 cup of the Cornmeal in a 6 quart sauce pan
10. Add salt, butter, Reggiano & Marscapone
11. Stir until creamy and fully cooked. Serve immediately.