



## Smoked Sausage Recipes – Appetizers

### Sausage Ratatouille Bruschetta

Yield 6 servings

#### Ingredients

	<u>Amount</u>
French Bread sliced lengthwise, cut into 3" rectangles	1 loaf
Non-stick Vegetable Spray	as needed
Hillshire Farm® Italian Sausage #31104, cut into thin rings	3 links
Garlic Cloves, minced	1
Red Onion, minced	¼ cup
Eggplant Caponata (Italian-style Ratatouille), store bought	1 can
Parsley, Chopped	1 T
Romano Cheese, shredded	¼ cup

#### Method

1. Place French bread pieces, liberally sprayed with non-stick vegetable spray, in a 350°F oven and toast for 12 minutes. Cool.
2. Heat Italian Sausage rings in a 350°F oven or sauté pan for 5 minutes.
3. In a mixing bowl, combine minced garlic, minced red onion, store-bought eggplant Caponata, warm Italian Sausage and chopped parsley.
4. Place a spoonful of the vegetable sausage mix atop the toasted bread.
5. Garnish with grated Romano cheese and serve immediately.



## Smoked Sausage Recipes – Appetizers

### Southwest Sausage Nachos

Yield 1 serving (shareable appetizer)

<u>Ingredients</u>	<u>Amount</u>
Hillshire Farm® Mesquite Jalapeño Smoked Sausage #23466, sliced	1 link
Tortilla Chips	3 cups
Nacho Cheese Sauce, prepared, warm	3 oz
Red Bell Pepper, diced	1 T
Jalapeños, diced	2 T
Scallion, chopped (optional)	1 T
Sour Cream (optional)	2 T
Cilantro Sprig (optional)	1 each

### Method

1. Heat the Smoked Sausage in a 325°F oven or sauté pan oven for 5 minutes, or in a microwave set on medium power for 45 seconds.
2. Pile tortilla chips onto a serving platter and drizzle with nacho cheese sauce.
3. Top with diced red pepper, diced jalapeños and the warm Smoked Sausage slices.
4. Finish with a dollop of sour cream, chopped scallions or fresh chopped cilantro and serve immediately.



## Smoked Sausage Recipes – Appetizers

### Sausage & Shrimp Chowder

Yield 6 servings

<u>Item</u>	<u>Amount</u>
Butter	2 T
Onions, diced	¼ cup
Red Bell Pepper, diced	¼ cup
Russet Potatoes, peeled, small diced	1 cup
Hillshire Farm® Polska Sausage #28496, sliced	4 links
Cream of Celery Soup	2 10 ¾-oz cans
Mushrooms, sliced	½ cup
Shrimp (26/30 ct.), cooked, halved lengthwise	1 cup
Salt & Pepper	to taste
Fresh Chives, minced	½ cup

### Method

1. In a large saucepot melt the butter and sauté the onions and red bell pepper for 3 minutes, stirring frequently.
2. Add the potatoes and cook, stirring occasionally, for five minutes.
3. Add the sliced Polska Sausage and condensed cream of celery soup.
4. Add water according to the canned soup directions.
5. Add the sliced mushrooms and the pre-cooked shrimp and season with salt and pepper. Cook for five minutes or until the soup is piping hot.
6. Serve and garnish with fresh chives.



## Smoked Sausage Recipes – Appetizers

### Italian Sausage and Mushroom Risotto

Yield 6 servings

<u>Ingredients</u>	<u>Amount</u>
Olive Oil	2 T
Onion, chopped	1
Garlic Cloves, minced	2
Arborio (short grain) Rice	3 cups
Mushrooms, diced	8 oz.
Chicken Broth	8 cups
Hillshire Farm <sup>®</sup> Hot Italian Sausage Link #32814, sliced	4 links
Heavy Cream	1 ½ cups
Asiago Cheese, grated	1 cup

### Method

1. Heat the olive oil in a heavy-gauge saucepan on medium heat.
2. Add the onions and garlic and cook, stirring frequently, for 3-4 minutes.
3. Add the rice and stir frequently for 2-3 minutes.
4. Stir in the sliced mushrooms and 2 cups of the chicken broth. Lower the flame to very low, cover the pot and simmer, stirring occasionally, for 5-7 minutes.
5. Add 2 more cups of the chicken broth, cover the pot and simmer for an additional 5-7 minutes.
6. Add the balance of the chicken stock and the Italian Sausage and mix well.
7. Cook the risotto until the rice absorbs the majority of the stock and becomes starchy and soft.
8. Add the heavy cream and grated Asiago cheese and mix well.
9. Serve immediately.