



Smoked Sausage Recipes – Entrées

Smoked Sausage Pita

Yield 1 serving

Ingredients

	<u>Amount</u>
Hillshire Farm® Split Smoked Sausage #5256, sliced	1 link
Whole Pita Bread	1
Onion, minced	6 tsp
Green Bell Pepper, julienned	6 oz
Red Bell Pepper, julienned	6 oz.
Cracked Ground Pepper	to taste
Ranch Dressing, prepared	6 tsp

Method

1. Sauté or grill the Smoked Sausage until golden brown.
2. Open the pita bread and stuff with the sliced sausage, minced onions, and the julienne green and red pepper.
3. Season with cracked black pepper and drizzle with Ranch dressing. Serve immediately.



Smoked Sausage Recipes – Entrées

Bratwurst Wrap

Yield 1 serving

Ingredients

Hillshire Farm® Cooked Bratwurst #9414, sliced

Flour Tortilla

Smoked Cheddar Cheese, shredded

Red Onion, sliced, grilled

Tomato, diced

Yellow Mustard

Amount

1 link

1 10"

2 T

1 T

1 T

1 tsp

Method

1. Sauté or grill the Cooked Bratwurst until golden brown.
2. Place the Bratwurst on the tortilla and top with cheddar cheese, red onion and diced tomato. Drizzle with yellow mustard.
3. Roll and slice the tortilla in half on the bias.



Smoked Sausage Recipes – Entrées

Southwest Sausage Calzone

Yield 6 servings

Ingredients

	<u>Amount</u>
Frozen Bread Dough, defrosted	2 1-lb. loaves
Hillshire Farm [®] Mesquite Jalapeño Sausage #11394, diced	6 links
Ricotta Cheese	2 cups
Eggs, beaten	3, divided
Monterey Jack Cheese, shredded	1 cup
Salt and Pepper	to taste
Marinara Sauce, prepared	1 ½ cups

Method

1. Cut loaves of thawed bread dough in thirds.
2. On a floured surface, roll the dough with a rolling pin into six 7" rounds.
3. In a mixing bowl, combine the Smoked Sausage, ricotta cheese, 2 of the eggs, and Monterey Jack cheese. Season with the salt and pepper and mix well.
4. Evenly divide the sausage-cheese mixture and place each portion atop one side of each of the bread dough rounds.
5. Paint the outside circumference of the dough rounds with the remaining egg and fold the dough over, making half-moon shapes. Crimp the edges of the crust with a fork.
6. Bake on a greased cookie sheet in a 350°F oven for approx 25-30 minutes or until the crust is golden brown.
7. Serve immediately with a side of Marinara.



Smoked Sausage Recipes – Entrées

Jalapeño Sausage Fajitas

Yield 1 serving

<u>Ingredients</u>	<u>Amount</u>
Hillshire Farm® Mesquite Jalapeño Sausage #11394, sliced	1 link
Red Bell Peppers, sliced	1 T
Green Bell Peppers, sliced	1 T
Onions, sliced	1 tsp
Flour Tortilla, 10"	1
Tomato Salsa	1 T

Method

1. In a sauté pan or flattop grill, heat the Smoked Sausage for approx. 3 minutes.
2. Add the red and green bell peppers and onions on medium heat and cook until the onions and peppers are golden brown.
3. Place the mixture piping hot in a cast iron serving dish alongside flour tortilla and tomato salsa.



Smoked Sausage Recipes – Entrées

Calypso Paella

Yield 6 servings

<u>Ingredients</u>	<u>Amount</u>
Olive Oil	2 T
Onions, diced	1 cup
Garlic Cloves, minced	3 cloves
Red Bell Pepper, diced	1 cup
Sara Lee® Chicken Breast, small dice, raw	12 oz
White Rice, raw	1 1/2 cups
Chicken Broth	3 cups
Crushed Tomatoes, canned	2 cups
Hillshire Farm® Polska Sausage #9405, diced	16 oz
Black Beans, canned, drained & rinsed	3 cups
Pineapple Chunks in own syrup	1 cup
Peas, frozen	1 cup
Parsley, fresh sprigs	for garnish

Method

1. In a large cast iron skillet heat the olive oil on medium heat.
2. Add the diced onion and minced garlic and cook for 3-4 minutes.
3. Add the red bell pepper and cook 2 additional minutes.
4. Add the chicken breast and cook 4-5 minutes.
5. Add the raw rice and cook for about 2 minutes, stirring constantly.
6. Add the chicken broth, crushed tomatoes, and Polska Sausage.
7. Cover on low heat and simmer, stirring occasionally, for approx. 15 minutes.
8. Add the black beans, pineapple chunks and peas and cook an additional 5 minutes.
9. Garnish with parsley and serve immediately.



Smoked Sausage Recipes – Entrées

Beer Braised Sausage and Sauerkraut

Yield 6 servings

<u>Ingredients</u>	<u>Amount</u>
Vegetable Oil	1 T
Jimmy Dean® Applewood Bacon #9423, diced, raw	¼ lb
Onions, sliced	1 cup
Carrots, small diced	1 cup
Sauerkraut, drained, rinsed	3 cups
Oktoberfest Lager or beer	2 cups
Golden Raisins	2 cups
Kosher Salt	1 tsp
Cracked Black Pepper	1 tsp
Hillshire Farm® Endless Smoked Sausage #2753, sliced	2 lb
Apple Cider Vinegar	1 cup

Method

1. Heat the vegetable oil in a large sauté pan.
2. Add and render the diced bacon for 3-4 minutes.
3. Add the onions and carrots. Sauté for 5 minutes stirring occasionally.
4. Add the sauerkraut, Oktoberfest lager and golden raisins, season with salt and cracked black pepper, and stir well.
5. Add the Smoked Sausage and simmer on low heat for approx. 20 additional minutes.
6. Add the apple cider vinegar and cook for an additional 5 minutes.
7. Serve immediately piping hot.



Smoked Sausage Recipes – Entrées

Corn and Wild Rice Soup with Smoked Sausage

Yield 6 servings

<u>Ingredients</u>	<u>Amount</u>
Vegetable Oil	2 T
Onion, small dice	2 cups
Carrots, small dice	½ cup
Celery, chopped	½ cup
Wild Rice, raw	1 ½ cups
Chicken Stock	2 pints
Hillshire Farm® Endless Smoked Sausage #9400, chopped	12 oz
Frozen Corn Kernels, thawed	2 cups
Half and Half Cream	2 cups
Salt and Pepper	to taste
Butter	2 T
Fresh Chopped Chives	1 T

Method

1. Heat the vegetable oil in a medium saucepan.
2. Add the diced onions, carrots and celery and cook, stirring occasionally, for 5 minutes.
3. Add the raw wild rice and cook, stirring frequently, for 2-3 minutes.
4. Add the chicken stock, lower the temperature to low, cover and simmer for 20 minutes.
5. Add the Smoked Sausage, corn kernels, and half and half.
6. Cook for 10 minutes, making sure to not bring the soup to a boil. Season with the salt and pepper. Mix in the butter and stir until well incorporated.
7. Serve immediately, garnished with chopped chives.



Smoked Sausage Recipes – Entrées

Jammin' Jambalaya

Yield 6 servings

Ingredients

<u>Ingredients</u>	<u>Amount</u>
Olive Oil	2 T
Onion, small dice	¾ cup
Garlic, chopped	3
Chicken, Breast, raw, diced	½ lb
Red Pepper, diced	½ cup
Green Pepper, diced	¼ cup
White Wine	¼ cup
Chicken Stock	2 cups
White Rice, raw	1½ cups
Tomatoes, diced	½ cup
Hillshire Farm [®] Skinless Smoked Sausage #5064, sliced	1 lb
Paprika	1 tsp
Salt	to taste

Method

1. In a large saucepan heat the olive oil, add the diced onion and garlic and cook for 2-3 minutes on medium heat, stirring frequently.
2. Add the raw diced chicken breast and cook 4-5 minutes, stirring occasionally.
3. Add the red and green pepper and continue to cook for 3-4 minutes.
4. Deglaze the pan with white wine, add the chicken stock and simmer for 10 minutes.
5. Lower the heat and add the white rice, diced tomatoes and Smoked Sausage, stirring occasionally.
6. Cover and simmer on low heat for an additional 15 minutes.
7. Season with paprika and salt and serve piping hot.



Smoked Sausage Recipes – Entrées

Ultimate Baked Mac & Cheese

Yield 6 servings

<u>Ingredients</u>	<u>Amount</u>
Butter	5 T
All Purpose Flour	¼ cup
Whole Milk	2 cups
Gruyère Cheese, coarsely grated	2 cups
Sharp Cheddar Cheese, coarsely grated	2 ½ cups
Hillshire Farm [®] CheddarWurst #32102, sliced	4 links
Pasta (penne or elbows), cooked al dente	1 lb.
Fresh Breadcrumbs	1 ¾ cups
Non-stick Vegetable Spray	as needed

Method

1. In a heavy-gauge saucepan melt the butter on medium heat.
2. Stir in the flour and cook for 3-4 minutes, stirring frequently.
3. Add the cold milk in parts and whisk well. Cook for 10 minutes, stirring occasionally.
4. Whisk in the Gruyère and Cheddar cheese and cook an additional 5 minutes.
5. Add the sliced CheddarWurst and cooked pasta and mix well.
6. Pour the mixture into a greased hotel pan and top with fresh breadcrumbs sprayed with non-stick vegetable spray.
7. Bake in a 350°F oven for 20-25 minutes or until the breadcrumb topping is golden brown and bubbly.