

PUMPKIN WITH SAUSAGE

Le ricette di cucina di Angela Bleacher

Ingredienti

A little more than a pound of yellow squash or pumpkin
About 1/3 pound sausage fresh
About 1 lb rice for risotto
Beef broth
1 onion finely chopped
1 rosemary branch
Parmigiana cheese
About 2 tbs butter
Salt
Pepper
Dry white wine

Come Fare

Cut the pumpkin or squash into little cubes about 1/2 inch across.

Take the sausage out of its casing and make tiny meatballs.

In a wide pan melt 1/2 butter add onion and sausage. Let them cook few minutes until golden. Then add the squash. Steam cook with the lid on until the squash becomes tender, adding broth as needed so it doesn't stick.

Now add the rice, rosemary and the glass of wine.

To finish this off slowly add the rest of the hot broth while stirring delicately.

When the rice is cooked 'al dente' take out the rosemary and add the rest of the butter and 4 large tablespoons of cheese.

Mix gently and let rest a minute.

Serve immediately very hot maybe with a sprinkle of pepper.

To avoid having the rosemary lose its leaves in the rice tie it with cooking string.

Buon Appetito!

Please send recipes, comments and suggestions to

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