



A LOCAL *Ontario food* EXPERIENCE

recipe of the week

“salsicce all’uva”

sausages in the skillet with grapes

Adapted from *Lidia Cooks From The Heart of Italy* by Lidia Matticchio Bastianich. Serves 6.

- 1/4 cup extra-virgin olive oil
- 8 plump garlic cloves, crushed and peeled
- 2-1/2 lbs Angelo Bean's Baco Noir Drunken Sausages
- 1/2 teaspoon red chile flakes, or to taste
- 1-1/4 lbs seedless green grapes, stemmed and washed (about 3 cups)

Recommended Equipment: A heavy-bottomed skillet or sauté pan, 12-inch diameter or larger, with a cover.

Pour the olive oil into the skillet, toss in the garlic cloves, and set it over low heat. When the garlic is sizzling, lay in all the sausages in one layer, and cover the pan. Cook the sausages slowly, turning and moving them around in the skillet occasionally; after 10 minutes or so, sprinkle the red chile flakes in between the sausages. Continue low and slow cooking for 25 to 30 minutes in all, until the sausages are cooked through and nicely browned all over. Remove the pan from the burner, tilt it, and carefully spoon out excess fat.

Set the skillet back over low heat, and scatter in the grapes. Stir and tumble them in the pan bottom, moistening them with meat juices. Cover, and cook for 10 minutes or so, until the grapes begin to soften, wrinkle and release their own juices. Remove the cover, turn the heat to high, and boil the pan juices to concentrate them to a syrupy consistency, stirring and turning the sausages and grapes frequently to glaze them.

To serve family-style: arrange the sausages on a warm platter, topped with grapes and pan juices. Or serve them right from the pan, spooning grapes and thickened juices over each portion.

Buon appetito!

Culinarium shopping list

2-1/2 lbs Angelo Bean's Baco Noir Drunken Sausages
1 head of garlic or a jar of August's Harvest Chopped Garlic

other

olive oil
red chile flakes
1 large bunch seedless green grapes