



## **Polenta with Sausage Sauce (Polenta col sugo di salsiccia)**

Serves 4

1 ounce dried porcini mushrooms or ¼ pound fresh cremini mushrooms  
1 tablespoon extra virgin olive oil  
2 pounds best quality Italian sausage, bulk or removed from casing  
1 small yellow onion, minced  
1 celery stalk, minced  
½ leek, thinly sliced  
1 carrot, thinly sliced  
2 tablespoons tomato paste (recommend Maida Sundried Tomato Paté)  
½ cup water  
1 package Saponi Antichi Polenta with Porcini Mushrooms  
3 tablespoons unsalted butter  
2 ounces Parmigiano-Reggiano cheese, grated  
¼ cup coarsely chopped flat-leaf parsley

If using dried mushrooms, place in a bowl and cover with boiling water. Soak for 20 minutes, drain and coarsely chop. If using fresh mushrooms, clean, trim and coarsely chop.

Heat the oil in a saucepan until shimmering then add the sausage. Break apart into bite-sized pieces. Add the onion, carrot, leek, celery and mushrooms after about 3 minutes as the sausage starts to render some fat. Cook for 10 more minutes stirring to keep ingredients from sticking. Mix tomato paste with water and add to pan. Stir well, cover, reduce heat to a low simmer and cook for 30-40 minutes. Check occasionally to stir and add a little water if sauce is getting too dry.

Start preparing polenta according to package directions about 15 minutes before sauce is finished cooking. When polenta is cooked beat in the unsalted butter and the grated Parmigiano-Reggiano cheese.

Add the parsley to the sauce. Divide polenta among 4 pre-warmed pasta bowls then do the same with the sauce placing it over the polenta. Serve immediately.