



Risotto alla Parmigiana con Cotechino e Timo

(Parmesan Risotto with Cotechino & Thyme)

Cotechino (Koe-ti-kee-no) is a traditional Italian Sausage that originated in Modena, Italy. It is a rich & savory pork sausage seasoned with cinnamon, ginger, and herbs. It is especially popular around the new year served with lentils for wealth and good luck. This recipe highlights the versatility of Cotechino sausage by combining it with a simple Parmesan risotto, sweet onions, and thyme. This is a hearty & delicious recipe that's perfect when you're craving something warm on a cold night.

INGREDIENTS *(Makes 6-8 servings)*

4 Tbsp Butter
2 Tbsp Olive Oil
1 lb Pine Street Market Cotechino Sausage, casings removed
2 medium Vidalia onions, minced
2 cups Arborio rice
¾ cup dry white wine or dry vermouth
5 cups chicken stock
1/3 cup shredded Parmesan cheese
Kosher salt, to taste
4 tbsp fresh thyme

PREPARATION

- Place a saucepan over medium-low heat and add the chicken stock. Cover and let sit until you're ready to add to the risotto. It's important to add warm chicken stock to your risotto so that the cooking temperature does not fluctuate too wildly during cooking.
- In a large pot or Dutch oven over medium-high heat, add 1 tbsp olive oil and the Cotechino sausage and cook until brown, using a wooden spoon to break apart. Drain the sausage and set aside.
- In the large pot or Dutch oven over medium-high heat, add 1 tbsp oil and 1 tbsp of butter. When the butter has melted, add the onions and cook until tender and translucent, approx. 8 minutes.
- Add the Arborio rice and stir to coat with the butter and olive oil for another minute or two until there is a slightly nutty aroma. Do not allow the rice to brown.
- Reduce the heat to medium and add the white wine or dry vermouth. Stir constantly. When the white wine has absorbed into the rice, add a ladle of hot chicken stock. Stir continuously. When the chicken stock is absorbed, add another ladle. Continue this process

until you have added all of the chicken stock or until the risotto is tender, but slightly firm to the bite, without being crunchy.

- If your risotto needs additional cooking time, add a little more water or chicken stock and continue to cook.
- Stir in the remaining 3 tbsp of butter, Parmesan cheese, thyme, and cooked Cotechino Sausage. Season to taste with salt. Serve immediately. Garnish with additional shredded Parmesan cheese and fresh thyme. Bon Appétit!!