

SUNDAY NIGHT

Sausage & Mushroom Risotto Recipe

Ingredients

Serves 4

- 1½ cups Risotto Rice
- 1 lb. Sausage
- 1 Sweet Onion or Leek (washed)
- 2 cups of Mushrooms
- 64 oz Chicken Stock
- 1 cup Parmesan Cheese
- 1 cup White wine
- Butter 3 pads (3 Tablespoons)
- Olive Oil

Equipment Needed:

- 10" or so fry pan and stirrer
- Stock pan with ladle for stock to add chicken stock to Risotto.
- Bowl to save ingredients during cooking

Directions

Prepare in Advance:

Chop onion or leek

Chop mushrooms

Bring stock to medium high heat in stock pan when we start

Recipe Steps to follow along with Paul Cullen:

Brown sausage meat in fry pan

Add chopped mushrooms, cook until done

Remove sausage and mushrooms and put in bowl for later

Heat olive oil in pan

Add chopped onion stir

Add rice stir

Add white wine stir

Slowly add warm stock from stock pan

Stir until absorbed

Repeat until rice is cooked

Add sausage and mushrooms then finish with butter and parmesan



Paul Cullen, In-Home Dining: Personal Chef-Somm-Guitarist

Paul's Kitchen: Market, Private Events, Cooking Classes & Catering

Paul's Wine: Rosso di Toscana • Travel with Paul: Experience Italy • WWW.PAULCULLEN.ROCKS

SUNDAY NIGHT

Americano Spritz Recipe & Wine Recommendation

Americano Spritz Ingredients

- 1 oz. Cocchi Americano
- 1 oz. Aperol
- 4 oz. Prosecco
- Optional: Orange for orange twist garnish

Add Cocchi Americano and aperol to wine glass to mix. Then add prosecco.

Garnish with an Orange twist

Paul Cullen Wine Pairings

Wine suggestions: always available at Swigg in Wilmington

Arnies White: "Little Rascal" Medium body low in acidity, stone fruits, blossom nose. It's the white wine for people who "Don't like white wine"

Barbera Red: Piemonte's daily drinker bright and fresh tasting. Interestingly, is dark in color and light in taste. A very berry wine that's low in tannins and higher in acidity which pairs great with rich foods. It's our go to nightly drinker for me and a Bonnie!