

DECEMBER RECIPE

RECOMMENDED PAIRING: 2015 TORRE GUELFA BRUNELLO DI MONTALCINO

INGREDIENTS

- 1 Tablespoon (15ml) Extra Virgin Olive Oil
- 1-pound (454g) spicy Italian sausage, casing removed
- 3 cloves garlic, minced
- 1 onion, diced
- 1/2 tsp (500mg) dried oregano
- 1/2 tsp (500mg) dried basil
- 1/2 tsp (500mg) crushed red pepper flakes, optional
- Kosher salt and freshly ground black pepper, to taste
- 5 cups (1.2L) chicken broth
- 1 bay leaf
- 1 pound (454g) red potatoes, diced
- 3 cups (127 grams) baby spinach
- 1/4 cup (60ml) heavy cream
- 2 tablespoons (6g) freshly grated parmesan cheese
- Crusty bread for dipping!

TIME

- Prep time: 10 minutes
- Cook time: 20 minutes

SERVING SIZE: 6



ITALIAN SAUSAGE, POTATO & SPINACH SOUP

Heat olive oil in a large stockpot or Dutch oven over medium heat. Add Italian sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks; drain excess fat.

Stir in garlic, onion, oregano, basil and red pepper flakes. Cook, stirring frequently, until onions have become translucent, about 2-3 minutes; season with salt and pepper, to taste.

Stir in chicken broth and bay leaf, and bring to a boil. Add potatoes and cook until tender, about 10 minutes.

Stir in spinach until it begins to wilt, about 1-2 minutes. Stir in heavy cream until heated through, about 1 minute; season with salt and pepper, to taste. Top with grated parmesan cheese and serve immediately with some crusty bread and olive oil.

