

Risotto with Sicilian Sausage - Risotto con Salsiccia

This Risotto recipe is delicious and will stun your guests.

The difference between Sicilian and Italian Sausage is in the seasoning.
Sicilian Sausage has a little more seasoning and the fennel seeds.

Cooking tips: Stir the risotto constantly so it will not stick to the pot.
To make the vegetable broth, you can use the already prepared bouillons.
Serve it hot.

Cooking time: Preparation 5 minutes
Cooking 15/20 minutes

Difficulty: medium **Serves:** 4

Ingredients:

½ cup Nonna Angelina's EVOO
1 Onion chopped very fine
½ lb. Sicilian Sausage
2 sachets of saffron
1 ounce dry mushrooms
2 cups rice
2 cups beer
2 cups vegetable broth
Sea Salt - Hot pepper



Directions:

Brake the mushrooms and immerge them in hot water for 5 minute.

Open the sausage and crumble the meat.

Sauté the onion in the EVOO until clear, add the sausage and let it cook with high heat for 2-3 minutes stirring.

Add the rice and cook stirring constantly for 5 minute or until the rice browns lightly, then add the beer. The beer should cover the rice completely, if not enough, add more beer or water.

Squeeze the water out of the mushrooms and add them to the risotto.

When the rice begins to become creamy, add the saffron, hot pepper and broth.

Bring to a boil, add sea salt if needed, then lower the heat and let it simmer for 15/20 minutes stirring constantly.

If needed add hot water. Serve hot.

Buon appetito.

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