



Due Vigne Wine Club Recipes

BOLOGNESE SAUCE

with Polenta with Chevre Cheese

Patty Fadelli Sugar

Recommended Wine: Due Vigne Cabernet Sauvignon

INGREDIENTS:

- 5 Tbsp olive oil
- 1.5 lbs bulk, sweet chicken Italian sausage (or ½ lb. of hot chicken Italian sausage & 1 lb. of sweet chicken Italian sausage)
- 2 carrots, peeled & chopped
- 1 yellow onion, chopped
- 4-5 cloves of garlic, minced
- 1/3 cup dry white wine, like Pinot Grigio
- 1 – 15 oz. canned crushed tomatoes in thick puree
- ¾ cup canned chicken broth (or homemade stock)
- 6 Tbsp chopped, fresh Italian parsley (or 3 Tbsp dry parsley)
- 1 bay leaf
- 1 ¾ tsp salt
- ¼ tsp fresh-ground black pepper
- 3 Tbsp half & half
- 4½ cups water
- 1-1/3 cups coarse or medium cornmeal
- 3 Tbsp parmesan cheese
- 1-2 logs chevre cheese, sliced into ¼” thick rounds (best to slice with floss!)

POLENTA

In a large deep pot, bring 4½ cups water to a boil along with 1¼ tsp salt. Add the cornmeal in a slow, steady stream, whisking constantly. Whisk in 3 Tbsp olive oil. Reduce the heat and simmer stirring frequently with a wooden spoon, until the polenta is thick, about 20 minutes. Stir in 3 Tbsp grated Parmesan cheese.

SAUCE PREPARATION:

In a large deep pan, heat 1 Tbsp oil over moderate heat. Add the sausage and cook until no longer pink, breaking up meat with a fork (about 4 minutes). Drain meat to remove fat. Add 1 Tbsp olive oil back in pan before returning meat, then add carrots, onion & garlic. Cook until vegetables begin to get soft, about 5 minutes. Stir in the wine and let simmer for about 3 minutes. Add the tomatoes, broth, half of the parsley, the bay leaf and ½ tsp salt. Simmer, covered for 15 minutes. Uncover and add the pepper and remaining parsley. Remove bay leaf and stir in the cream just before serving.

TO SERVE

- Place 2 rounds of the chevre cheese in a shallow pasta bowl
- Place a generous scoop of hot polenta on top of the cheese
- Top the polenta with the meat sauce
- Top the meat sauce with some additional Parmesan cheese.