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Cher-Make Sausage Company

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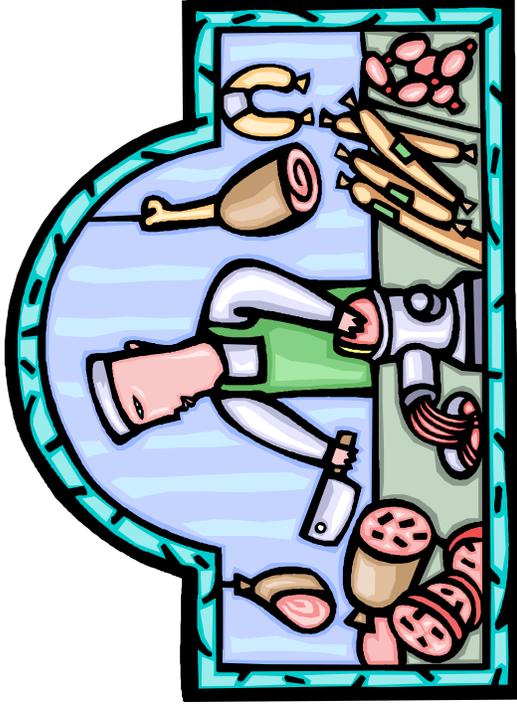
Johnsonville Sausage, Inc.

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Old Wisconsin Sausage

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Fred Usinger, Inc.



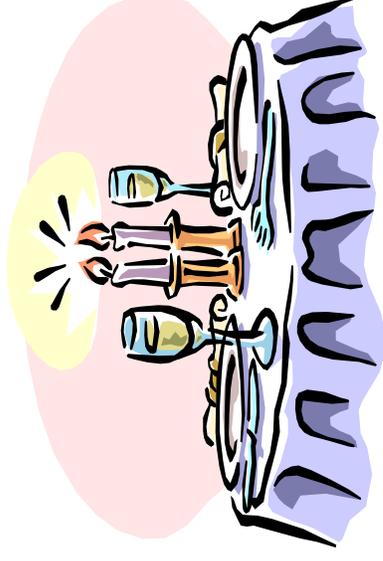
Sausage Recipes for Foodservice Operators

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Sausage adds flavor and appeal to foodservice recipes - characteristics that can drive foodservice purchases. The National Hot Dog and Sausage Council is pleased to provide six new recipes featuring sausage. From a tasty omelet to savory soups, these recipes are sure to be popular. Nutrition information also is provided to help operators respond to consumer nutrition questions.

The Council aims to meet the needs of foodservice operators and welcomes comments about these recipes and suggestions for others. And for more information about hot dogs and sausages, please visit our web site at www.hot-dog.org.

Bon appetit.



NOTES

Puff Pastry Sausage and Wild Rice

Yield: 24 entrée servings

<u>Ingredients</u>	<u>Weights</u>	<u>Measures</u>
BULK SAUSAGE, spicy	3 pounds	
Crimini mushrooms, sliced	3 pounds	
Sweet onion, chopped	1½ pounds	3 cups
Flour, all purpose	3 ounces	¾ cup
Roasted red pepper, medium dice, drained		3 cups
Heavy cream		1½ cups
Chicken broth		1 quart
Wild rice, cooked		6 cups (1-1/3 cups raw)
Oregano, dried		1 tsp.
Thyme, dried		2 tsp.
Marjoram, dried		1 tsp.
Almonds, slivered		1 cup
Salt and pepper		to taste
Puff pastry sheets, 10 X 15, thawed		2
Egg wash	1 egg & 1 Tbsp. water	
Fresh thyme for garnish		As needed



1. Over medium heat, cook sausage until brown, breaking meat into small pieces. Reserve 2 tablespoons pan drippings and discard remaining oil. Drain sausage well.
2. Sauté mushrooms and onions in reserved pan dripping until tender and all liquid has evaporated. Add drained peppers; return sausage to skillet. Cook for 2-3 minutes.
3. Blend flour and cream together. Stir into sausage mixture and cook for 4-5 minutes.
4. Stir in broth. Cook until smooth and thickened.

NOTES

5. Stir in rice, herbs and almonds. Adjust seasonings with salt and pepper to taste. Pour into prepared 12 X 20 X 2-inch hotel pan.
6. Join 2 puff pastry sheets and roll pastry 1 inch longer and wider than pan. Drape pastry over filling and trim excess, turn under and flute. Brush with egg wash. Score portions (4 X 6) with back of knife.
7. Bake in preheated 400 degree F. oven for 45-50 minutes until pastry is golden brown and puffed.
8. Cut in portions and garnish each with thyme sprigs.

Nutritional Information (per serving)

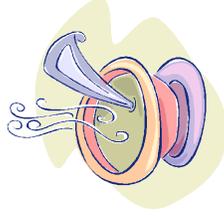
<i>Calories</i>	<i>319</i>
<i>Protein</i>	<i>13 g</i>
<i>Carbohydrates</i>	<i>21 g</i>
<i>Total Fat</i>	<i>20 g</i>
<i>Cholesterol</i>	<i>53 mg</i>
<i>Sodium</i>	<i>642 mg</i>

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Sausage Tortilla Soup

Yield: 1-1/4 gallons

<u>Ingredients</u>	<u>Weights</u>	<u>Measures</u>
CHORIZO SAUSAGE, medium dice	3 pounds	
Sweet onion, small dice	8 ounces	1 cup
Garlic, minced		1 Tbsp.
Crushed tomatoes, canned	1 No. 10 can	
Chicken broth	1 quart	
Salsa, hot	1 cup	
Cumin	1 Tbsp.	
Chili powder	1 Tbsp.	
Salt	1 tsp.	
Black pepper	1 tsp.	
Roasted corn tortillas, crushed	as needed	
Sour cream	as needed	
Cilantro, fine chop	as needed	



1. Sauté chorizo, onions and garlic in oil until vegetables are tender and sausage is brown throughout. Drain well. Return to stockpot.
2. Add tomatoes, broth, salsa, herbs and seasonings. Simmer, covered for 30-40 minutes until flavors have blended.
3. Ladle into bowls and sprinkle each portion with ½ ounce crushed tortilla chips, 1 tablespoon sour cream and 1 teaspoon cilantro.

Nutritional Information (per 8-ounce serving)

Calories	320	Total fat	20 g
Protein	14 g	Cholesterol	36 mg
Carbohydrates	24 g	Sodium	1021 mg

Chorizo Breakfast Strata

Yields: 24 portions

<u>Ingredients</u>	<u>Weights</u>	<u>Measures</u>
MEXICAN CHORIZO SAUSAGE	2 lbs.	
French bread, medium cube	1 ¼ lb.	18 cups
Monterey Jack cheese w/ jalapeno, grated	1 ½ lbs.	1 ½ lbs.
Eggs	16	
Whole milk	1 quart	
Dry mustard	1 tsp.	
Oregano, dried	1 Tbsp.	
Freshly ground black pepper	2 tsp.	
Chunky salsa	As needed	

1. Over medium heat, brown chorizo, breaking meat into small pieces. Drain well and reserve.
2. Spray a 12 X 20 X 2-inch hotel pan with non-stick cooking spray. Cover bottom of pan with bread cubes. Top with drained sausage and cheese.
3. Beat eggs, milk, mustard, oregano and pepper together. Pour over sausage/cheese mixture. Cover and chill for at least 4 hours or overnight.
4. Bake, uncovered in a 325 degree F. oven for 1 hour or until set and cheese is melted. Cut 4 X 6.
5. Garnish with salsa.



Note: Mexican chorizo is a moist sausage that requires cooking.

Nutritional Information (per serving)

Calories	338	Total fat	21 g
Protein	19 g	Cholesterol	177 mg
Carbohydrates	16 g	Sodium	777 mg

Hearty Smoked Sausage and Potato Chowder

Yield: 1-1/4 gallons

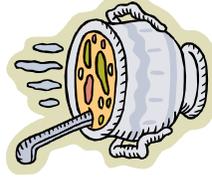
<u>Ingredients</u>	<u>Weights</u>	<u>Measures</u>
Red potatoes, small dice	2 pounds	2 pounds
Chicken broth	2 quarts	2 quarts
Canola oil	2 ounces	4 Tbsp.
Scallions, small dice	8 ounces	1 cup
Red pepper, seeded, small dice	8 ounces	1 cup
Celery, trimmed, small dice	4 ounces	1 cup
Flour, all purpose	2 ounces	½ cup
White pepper	2 tsp.	1 Tbsp.

SMOKED SAUSAGE, thin slice 2 pounds

REGULAR OR LOW-FAT

Corn, whole kernel	4 cups
Bay leaves	2
Whole milk	1 quart
Salt and pepper	to taste
Scallions, small dice	as needed

1. Cook potatoes in simmering broth until tender. Drain and reserve potatoes and broth separately.
2. Sauté scallions, red pepper and celery in oil until tender.
3. Add flour and seasonings, stir until smooth. Cook, stirring constantly to a golden straw color.
4. Gradually stir in reserved broth. Cook until mixture begins to thicken.
5. Return reserved potatoes to kettle. Add sausage, corn and bay leaf and cook until heated throughout.



8. Repeat with remaining mixture to make 3 whole frittatas. Cut each into 8 wedges.

9. Serve immediately or cool and serve at room temperature.

Nutritional Information (per serving)

Calories	303	Total fat	20 g
Protein	19 g	Cholesterol	450 mg
Carbohydrates	11 g	Sodium	599 mg

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Italian Sausage Calzones

Yield: 36 servings

Ingredients

ITALIAN SAUSAGE, hot
REGULAR OR LOW-FAT

Sweet onions, fine dice

Mozzarella, grated

Whole milk ricotta

Oregano, dried

Red peppers, seeded & fine dice

Garlic, minced

Salt and pepper

Presheeted pizza dough, thawed 36 5½ -oz. rounds 7-inch

rounds

PEPPERONI, thin slice

Flavored olive oil

Marinara sauce, warmed

1. Over medium heat, sauté sausage until cooked through, breaking it up into small pieces with spoon; drain well.
2. With 2 tablespoons of pan drippings, sauté onions, peppers and garlic until tender.
3. Mix together cheeses and oregano. Add sausage and vegetables to cheeses. Adjust seasonings as required.

Measures

3 pounds

4 pounds

2 pounds

2 pounds

¼ cup

1 quart

1 Tbsp.

to taste

rounds

rounds

as needed

as needed

4. Spread #8 scoop (1/2 cup) of sausage filling on ½ of each dough round, leaving ¾-inch border. Cover with 3 pepperoni slices.

5. Brush edges of dough with water. Fold rounds turnover-style; trim, roll and seal. Make one-inch vent slits with knife tip.

6. Brush lightly with olive oil.

7. Bake on prepared sheet pans in a 400 degree F. oven until done, about 20-25 minutes or until golden brown.

8. Serve with warmed Marinara sauce.

Nutritional Information

Regular Sausage

Calories	665
Protein	26 g
Carbohydrates	80 g
Total Fat	27 g
Cholesterol	53 mg
Sodium	1672 mg

Low-Fat Sausage

Calories	645
Protein	26 g
Carbohydrates	80 g
Total-fat	25 g
Cholesterol	52 mg
Sodium	1559 mg

