

### Squash-sausage-wild rice soup

- 2 T. butter
- ½ c. onions, chopped
- 1 lb. smoked ring sausage
- 4 c. chicken broth or 4 c. water with  
4 tsp. chicken soup base
- 2 c. whole kernel corn
- 1 c. cooked wild rice
- 1 c. butternut squash, cooked
- ½ c. cream

Sauté onions in melted butter until they are translucent. Push to the side of the frying pan; add sliced sausage and lightly brown. Except for the cream, add the remaining ingredients. Bring to a boil. Remove from heat; add ½ c. cream. Do not boil after adding cream. Garnish with a spoon of sour cream, crisp crumbled bacon and chopped fresh onion chives.

**Susan Massman, Elgin**

### Zuppa Toscana

- 1 lb. spicy Italian sausage (use rope sausage or use bulk sausage and don't break up much)
  - 2 large russet potatoes, sliced in half and then in ¼" slices
  - Large onion, chopped
  - 4 or 5 slices of thick bacon, cooked and chopped
  - 2 garlic cloves, minced
  - 2 c. kale, chopped (remove large stem before chopping)  
(could use Swiss chard instead)
  - 32 oz. chicken broth
  - 32 oz. water
  - 1 c. heavy whipping cream
- Season with a little salt, pepper, basil and oregano – to taste
- Chop or slice uncooked sausage into small pieces. Brown sausage in soup pot until done and then remove. Add chicken broth and water to pot and stir up the bits stuck to bottom of pot (for flavor). Add onion, potatoes and garlic. Cook on medium heat until potatoes are done. Add sausage and bacon; add salt, pepper, basil and oregano to taste. Simmer for another 10 minutes. Turn to low heat and add kale and cream. Heat through and serve.
- Terry Grant, West Union**

**Spicy or mild... SAUSAGE adds life to these dishes!**

### Baked scotch eggs

- 1 lb. bulk seasoned ground sausage
- 1 tsp. dried minced onion
- 1 tsp. salt
- 4 peeled, hard-cooked eggs
- All-purpose flour
- 1 egg, beaten
- ¾ c. bread crumbs

Mix together the sausage, onion and salt; shape into 4 equal patties. Roll each hard-cooked egg in flour to coat; place each on a sausage patty and shape sausage around egg. Dip each into beaten egg, then coat with bread crumbs, covering completely. Place on ungreased cookie sheet. Bake at 400° for 35 minutes or until sausage is cooked and no longer pink.

**Sandy Tielbar, Garnavillo**

### Southern style sausage and biscuits

*Having lived in Kentucky for 18 years, I've used this easy recipe for brunch many times.*

- 1 lb. ground bulk sage sausage or add 1 tsp. dried sage to mild/regular bulk sausage
- 3 T. flour
- 2 c. milk

Brown sausage over medium high heat, stirring occasionally until no longer pink. Add flour, stirring until it disappears. Add milk; stir and cook on medium until thick and bubbling. Spoon over freshly baked, hot biscuits. Serves 4.

**Mary Techau, Waterville**

### Sausage and pasta casserole

- 1 lb. pasta
- 1 lb. spicy sausage
- 1 jar spaghetti sauce
- 1 c. pumpkin puree (you can also use cooked, pureed veggies)
- ½ c. feta cheese
- Parmesan cheese for top

Cook pasta per package directions. Combine the pasta and sausage with sauce, pumpkin puree and feta. Spread in a greased 9x13 pan. Bake covered at 350° for 30 minutes, then uncover and bake until slightly brown on top.

**Hallie Evans, New Albin**