

Two Rivers Country Club Chef Tony Rizzo

Ragout of Wild Mushrooms, Bratwurst Sausage, Winter Squash and White Beans

Yield: 6 Servings

INGREDIENTS: * 2 lbs. Fresh Oyster Mushrooms, stemmed (reserve for stock)

1 lb. Shiitake or chanterelle mushrooms

1 oz. butter

1 Tb. extra virgin olive oil

2 garlic cloves, sliced thinly

¾ cup white wine

Season to taste with Kosher salt and freshly ground pepper

1 bunch fresh flat-leaf (Italian) parsley

• Prepare the Sausage Stew below 1st before the sauté of Wild Mushrooms

PROCEDURE: Melt the butter with the olive oil in a large sauté pan over high heat. Add the garlic, and cook

until the garlic begins to sizzle but not brown.

Add the mushrooms, and stir to coat the mushrooms with the butter – oil mixture.

Continue to

cook for approximately 5-8 minutes. Season with the salt, pepper and parsley.

Sausage Stew

INGREDIENTS: 2 lbs. Bratwurst Sausage

1 Tb. olive oil

1 Each Butternut Squash – (peeled, seeded and cut into ¼ inch dice)

1 medium onion, cut into ¼ inch pieces

4 Shallots – Minced

2 Celery Stalks – Finely Chopped

1 cup white wine

4 cups veal, beef, chicken stock

2 cups cooked navy, northern or cannellini beans

1 bay leaf

1 sprig fresh rosemary

2 sprigs fresh thyme

PROCEDURE: Heat oil in large saucepan over medium - high heat. Season the Bratwurst with pinch of Kosher

salt and cracked pepper. Place the sausage in the pan, brown quickly and remove from the pan.

Stir in the onion, minced shallots, chopped celery and white wine.

Cover and cook for approximately 5 minutes until softened and translucent. Add the butternut

squash, white beans and sausage. Add the bay leaf, rosemary and thyme. Cook for about 20 minutes.

Remove sausage, cool until easy to handle and cut into thick slices. Place bratwurst back into

stew, add cooked Mushrooms and stir.

Serve with Grilled Pork Chops or Roast Pork Tenderloin with Herbed Polenta or Whipped Yukon

Gold Potatoes.

Or

Serve as a Light Main Course with Rosemary Scented Corn Muffins, Corn Sticks or Cornmeal Madeleines