

Submitted by: Barbara Gallagher

Recipe Name:

Sausage Crostini



Ingredients:

SAUSAGE CROSTINI

Serves 4

Ingredients

- 2 TABLESPOONS EXTRA-VIRGIN OLIVE OIL
- 3 SWEET ITALIAN SAUSAGES, REMOVED FROM CASINGS (ABOUT 12 OUNCES)
- 1 CUP DICED CELERY
- ½ CUP DRY WHITE WINE
- 4 OUNCES SHREDDED TALEGGIO OR FONTINA, PLUS 2 OUNCES THINLY SLICED
- ¼ CUP FRESHLY SHREDDED GRANA PADANO OR GRATED LOCATELLI
- ¼ TEASPOON GROUND FENNEL SEEDS OR GROUND FENNEL
- ITALIAN BREAD SLICED, 1/2 INCH SLICES

Directions:

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- Preheat the oven to 400 degrees. To a large skillet over medium heat, add the olive oil. When the oil is hot, add the sausage and celery, and cook until browned, about 4 minutes.
- Add the white wine, and adjust the heat so it simmers rapidly. Cook until wine has reduced away, about 2 minutes. Scrape into a medium bowl and let cool completely.
- When it is cooled, add the shredded Taleggio, the grated Grana Padano, or Locatelli and the ground fennel, and toss well. Arrange the sliced bread on a baking sheet, and top with the sausage mixture. Top that with the sliced Taleggio. Bake until edges of the bread are toasted and the cheese is browned, about 7 minutes.
- Serve hot.